



PATER 2019

Denomination Toscana IGT, Sangiovese

Description A fresh, dynamic Sangiovese with luminous reflections and an aroma largely dominated by fruity sensations. Strawberry and blackberry accompany a clean-edged, decisive coffee and liquorice note. This soft, flavoursome wine has a dry, clean finish.

Vintage Report The 2019 season began with brief yet intense periods of rainfall. This was followed by a mild period at the beginning of spring, which saw early sprouting. Due to the cooler and rainier conditions in May, compared to the previous year, the vines were slower to bud. June, on the other hand, was warm, with higher-than-average temperatures. Summer saw significant stormy weather. Veraison began slightly later than usual. When it came time to harvest the grapes, they were in a perfectly healthy state.

TECHNICAL INFORMATION

Variety Sangiovese

Alcohol by volume 12.5%

Maturation method Matured partly in French and American oak barrels, and in steel

Length of maturation short maturation in oak, 3 months in steel

Bottle formats 0,75 l

Tasting Notes Pater 2019 has a beautiful ruby-red colour. It is surprisingly vibrant on the nose, with hints of fruit that combine beautifully with spiced notes. In perfect balance with the rest of its structure, the tertiary aromas emerge slowly and gradually. The fresh taste is simply wonderful and is balanced by the alcohol. It is clean and linear, with a long and persistent finish.

Serving suggestions A lively and dynamic wine that marries well with simplicity. The perfect accompaniment to traditional Tuscan dishes: meat sauce, stewed white meat or grilled meat.