FRESCOBALDI
TOSCANA

Pater 2014



Formati

0,75 l

FRESCOBALDI
TOSCANA

Pater 2014

Sangiovese di Toscana, IGT

A Sangiovese that is crisp, fresh, and laden with energy. A sparkling ruby announces ultra-fruity aromas, with generous notes of strawberry and blackberry, plus a delicious, emphatic vein of coffe and licorice. Smooth and full-flavoured in the mouth, it concludes dry and clean at the end of the palate.

Climatic trend

The grapes during the harvest were healthy, ripe and colourful. The two defining moments were the first stage of optimal fruit set and a long autumn phase consisting of warm sunny days and cool nights that enriched the grapes with flavours and fragrances.

Technical notes

Wine Variety: Sangiovese
Alcohol content: 12,5%
Maceration Time: 12 day
Malolactic Fermentation: Immediately following initial fermentation
Maturation: Matured partly in French and American oak barrels, and in steel - 3 months in oak, 3 months in stainless steel, and 2 months in the bottle

Tasting notes

With fruity aromas of cherry and plum combined with spicy flavours of black pepper and vanilla, this pleasant and round Sangiovese is the perfect pairing for meat at any meal.

Wine pairing: The classic wines for all courses, perfect with meat-sauced pasta; light-meat stews, such as rabbit alla cacciatora; and grilled pork sausages.