

Pater 2015



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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 coffee and licorice. Smooth and full-flavoured in the mouth, it concludes dry and clean at the end of the palate.

Climatic trend

The excellent weather in April and May accelerated the grapevines' phenological phases, while a particularly hot July helped the fruits' ripening, which progressed softly throughout the August rains. The lower temperatures in August helped to develop the concentration of substances within the grapes that are necessary to obtain a product with excellent polyphenolic aromas.

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.