

Pater 2022



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Sangiovese di Toscana, IGT

A fresh and dynamic wine, a Sangiovese with bright reflections and an olfactory component that is clearly dominated by fruity sensations, with strawberry and blackberry accompanying a clear and distinct hint of coffee and liquorice. Soft and tasty with a dry, clean finish.

Climatic trend

The Sangiovese vines destined for Pater, awoke from their winter rest in mid-April, when the warm sunny days allowed the buds to germinate perfectly evenly. From the last ten days of May, the vineyards were enveloped in the delicate fragrance of the newly opened corollas: flowering was particularly favoured by dry, warm days, a climate that also characterised the entire summer until veraison. The rain in mid-August refreshed the plants, thus allowing the grapes to reach an optimal ripening curve, an essential prerequisite for a 2022 harvest of excellent quality.

Technical notes

Wine Variety: Sangiovese

Alcohol content: 13%

Maturation: 1 month in barriques and steel

Tasting notes

Pater presents itself in a bright ruby red with purplish reflections. A Sangiovese with fruity notes, a bouquet reminiscent of cherry, blackcurrant and blackberry, and pleasant floral nuances. The olfactory finish is characterized by pleasant hints of roasted coffee, vanilla, cardamom and liquorice root. In the mouth it is soft, but at the same time fresh and clear, the tannic texture is of medium consistency and promptly cleans the mouth. The finish is persistent with a fine taste-olfactory response.

Wine pairing: Lively and dynamic wine that goes well with simple dishes. It goes perfectly with traditional Tuscan cuisine: ragout, stewed white meats or grilled meats.