

Pater 2024



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Sangiovese di Toscana, IGT

A fresh and dynamic wine: a Sangiovese with bright reflections and a nose that is clearly dominated by fruity notes, with strawberry and blackberry accompanying clear and distinct hints of coffee and liquorice. Soft and delicious with a dry, clean finish.

Climatic trend

2024 was quite mixed. The winter period was characterised by mild temperatures and below-average precipitation. Spring, on the other hand, brought rain showers, which were unevenly distributed but capable of providing good water reserves to face the hot summer. Starting in July, the intense heat and lack of rain accelerated the growth of the bunches. Ripening took place slowly and gradually, and the rain resumed between the end of August and the beginning of September.

Technical notes

Wine Variety: Sangiovese

Alcohol content: 12.5%

Maturation: a period in barriques and steel

Tasting notes

Pater 2024 is an intense ruby-red colour with violet highlights. On the nose, it releases hints of red and black berries, including blueberries, blackberries, and cherries; the floral notes emerge over time. The nose concludes with very delicate tertiary notes born from the wine's time in wood. On the palate, it is fresh and soft. The tannins caress with each sip. The finish is long and persistent.

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