



PETROGNANO

FLORENTIA

CHIANTI RISERVA 2022

Florentia: the simplicity of the fruit becomes a true expression of our terroir. Crafted from Sangiovese grapes grown in our youngest vineyards, blended with small percentages of Merlot and Syrah, this wine is dedicated to our home city, Florence.

THE ORIGIN

Appellation: Toscana IGT
Vineyard Location: Estate-owned vineyards in the municipality of Montelupo Fiorentino.
Grape Variety: 75% Sangiovese, 20% Merlot, 5% Syrah
Viticulture: Organically farmed, with parcel-by-parcel vineyard management following the Animavitis program.
Soil Type: Medium-textured clay soil.
Exposure: South, South-West.

VINIFICATION & MATURATION

Vinification takes place in stainless steel tanks, with skin maceration lasting approximately 7 to 8 days, depending on the vineyard parcel. During fermentation, délestage and pump-overs are carried out to promote the selective extraction of polyphenols. The wine is then matured in stainless steel and concrete tanks for a minimum of 6 months, followed by a period of bottle ageing.

FOOD PAIRING

Perfect as an aperitif and with simple, everyday dishes.

TASTING NOTES

Pale ruby red with violet hues. The nose reveals aromas of fresh red berries, complemented by subtle spicy notes. On the palate, the wine is well-structured, with harmonious tannins and a balanced finish.



SERVING TEMPERATURE & CELLARING POTENTIAL

Recommended serving temperature: 16°C (61°F).

Under optimal cellaring conditions, the wine is expected to evolve gracefully for up to 5 to 6 years.