



Petit Verdot

Toscana IGT



Italy > Tuscany > Maremma >
> Riotorto

Variety

100% Petit Verdot



Terroir

Medium density clay with sea fossil residue. Organically farmed. Single vineyard.



Winemaking

Winemaker:

Giuseppe Brancatelli

Consulting oenologist Graziana Grassini Temperature controlled fermentation in stainless steel tanks for 15-20 days. Spontaneous malolactic fermentation at the end of alcoholic fermentation.



Production

50 cases



Az. Ag. Brancatelli

Petit Verdot has found sympathetic growing conditions in western Tuscany, just north of the small farming village of Riotorto. Estate own Giuseppe Brancatelli usually cultivates Petit Verdot as a blending grape, aging by itself in oak barrels until time to blend. On a recent trip, Uva Imports founder Adam Richard barrel tasted the wine and coaxed Giuseppe into releasing two barrels for a single varietal bottling.

The result is yet another Bordeaux varietal reinterpreted by Tuscany's legendary terroir. Anticipate mostly black fruit: blackberry and blueberry to black cherry. Patient tasters will uncover herbal and floral notes of violet, lilac, lavender, sage and dried herbs. Oak again softens the wine and can sometimes lend a vanilla note. Dry and full-bodied with high tannin, bold fruit and medium acidity.

VARIETAL NOTES

Petit Verdot is a full-bodied red wine that originated in the Bordeaux region of France. It is a desirable blending grape because of its color, tannin and floral aromas of violet. The wine is also rarely produced as a single-varietal wine, however there are several producers making phenomenal Petit Verdot wines in regions within Italy, Australia, Chile, Spain, California and Washington State.

FOOD PAIRING

Stews – chicken, beef or wild game – are at home with a glass of Brancatelli Petit Verdot. Mildly tangy or acidic cheeses pair nicely and cured meats shine when joined by this wine.



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