



Vitigni: 100% Merlot

Vineyard: in “Villa Patrizia” at 450m a.s.l. upon a windy hill with a north/western exposure

Training system and production: Spurred cordon 4000/5000 kilos/ha

Soil composition: loam-clay with good structure and rich in limy stones

Vinification: in stainless steel tanks. Natural fermentation with indigenous yeasts. Racking after 20 days of maceration. Refining in new 225 lts oak barrels for 18/24 months

Harvest period: mid September

Serving temperature: 18-19° C

Pairing: red meat, roasted meat, wild meat, pecorino cheese

Colour: deep ruby-red with purple reflections

Bouquet: elegant, wild berries notes. Persistent with smooth tannins

First vintage: 2012, in honour of the founder Romeo's 80th anniversary



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VILLA PATRIZIA