



**Grapes:** Sangiovese 90% and 10% between Ciliegiolo and Merlot

**Vineyard:** in “Villa Patrizia” a 450m. a.l.m. 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 14 days of maceration. Refining in 225 lts oak barrels for 24 months and in bottle for 12 months

**Harvest period:** end of September

**Serving temperature:** 18-19° C

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

**Colour:** ruby red with garnet reflections

**Bouquet:** elegant, smooth, persistent. Wild berries and spicy notes like licorice

**Biologico:** certificato bioagricert (codice operatore S99Z)

**First vintage:** 1984 (our flagship wine)




---

**Villa Patrizia**, azienda agricola biologica, di Alessio Casamatta  
 58050 Cana, Roccalbegna (GR)  
 tel. +39 0564 98 20 28 - fax. +39 0564 98 21 40  
 info@villa-patrizia.com www.villa-patrizia.com



# VILLA PATRIZIA