

Petraio

Sangiovese di Puglia IGT



Grapes are hand-picked. Maceration takes place over a 10-day period. Primary fermentation is followed by a malolactic fermentation.

Grape varieties : Sangiovese

Altitude : 45m ASL

Vineyard age : 18-20 year old vines

Exposure : Southern

Soil : Rich, Organic, Ferrous (Iron-Rich)

