

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

Soil Rich, Organic, Ferrous (Iron-Rich)

Banville
Wine Merchants

www.banvillewine.com

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