

CLASSICO

Fine Wines & Spirits
-est. 2002 -



Petra Petra

Varietal: Cabernet sauvignon 60%, Merlot 30%, Cabernet Franc 10%

Soil: Naturally calcareous soils with the correct balance of clay and gravel, well-structured and medium-deep with around 10-15% gradient.

Elevation: mtrs ASL

Practice:

Acidity: 5.2 gr / liter

Appellation: Toscana IGT

Production: cs

Alcohol %: 14.5

Tasting Notes. Intense, deep ruby-red in colour. The nose reveals an aromatic, enveloping and complex bouquet with an emerging scent of ripe dark fruits such as blackberry, plum and blackcurrant, flanked by balsamic notes of Mediterranean scrub and hints of eucalyptus and liquorice. Lengthy ageing in barriques lends great depth and roundness. The finish is persistent and enveloping, the silky tannins blending harmoniously with the spicy notes yielded by the barrique, trailing a reminiscence of red fruits and sweet spices. The mineral freshness makes the wine very persistent, leaving the palate fresh.

Agging: In French oak barrels, 25% of which are new, for at least 15 months then stays in bottle at least 17 months.

Food Pairing: Pair perfectly with hearty, rich meats, specifically Florentine steak, roasted lamb, or pork.

Accolades

95 pts J. Suckling - **2021** vintage



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