



FATTORIA DI PETROGNANO

VALÉNTE

As part of its reflection on its roots over the past several years, Fattoria di Petrognano decided to eradicate the so-called international varieties, save for two small vineyards of Syrah and Merlot. This choice was in particular based on the constantly high quality that these vineyards produce, as well as the desire to continue to engage with foreign varieties that are well adapted to our microclimate. These, together with our emblematic Sangiovese, become a banner of positive integration that can be experienced in the glass. Valénte is a “glocal” wine that blends the international personality of Merlot and Syrah with the regional character of Sangiovese.



appellation IGT Toscana Rosso

grape Merlot 40%, Syrah 40%, Sangiovese 20%

alcohol 13.0% alc./vol.

altitude 180-250 mt.

soil clay, medium heavy texture

vinification traditional

fermentation tank

refinement 25-hl oak barrel (18-month), bottle

sight deep red

bouquet festive red fruity, balsamic notes

palate Balanced, elegant, persistent on the finish

