

GEOGRAFICO

La Pevera

Toscana IGT

In 1961, seventeen patriotic Tuscan winegrowers established the Agricoltori del Chianti Geografico association in the Gaiole in Chianti village to protect and promote the reputation of this land and its products, a tradition proudly carried on to this day. La Pevera, Italian for the old-style wooden funnel used to pour wine into oak barrels, highlights the estate style based on elegance, freshness and a multi-layered flavor profile.

Grapes: Sangiovese 50%, Cabernet Sauvignon 40%, Syrah 10%

Appellation: Toscana IGT

Alc: 14%

Winemaker: Alessandro Barabesi

Winemaking: The selected grapes are harvest and vinified separately in stainless steel tanks. The maceration and winemaking processes guarantee a gentle extraction of supple tannins and complex aromas. The resulting wine is then blended and kept in old cement tanks where the malolactic fermentation takes place before aging in French tonneau.

Aging: 24 months in tonneau

Tasting notes: Dark ruby colour with garnet hue. Very elegant nose with fragrant character, ripe blackberries and figs, blueberries and sweet elderberries in the background. Vanilla, hints of gingerbread spices, dark chocolate and subtle oak. On the palate well structured with ripe yet firm tannins and fine acidity, adding freshness. Multi-layered flavour combining balmy spices with dark berries and hints of dried fruits, elegant yet persistent finish with convincing length and mouthfeel, hints of dark chocolate and mild spices lingering in the aftertaste.

Food pairing: Lasagne, pasta with ragu, lamb and steak.

Serving temperature: 16-18 °C

