



PETROGNANO

VALÉNTE

TOSCANA IGT 2022

Valénte reflects our commitment to the estate's traditional grape varieties, while preserving two small vineyards of Syrah and Merlot for their consistently outstanding quality and exceptional adaptation to our microclimate. Blended with our emblematic Sangiovese, they create a harmonious balance between international character and local identity. Valénte is a truly "glocal" wine, combining the elegance of Merlot and Syrah with the unmistakable sense of place expressed by Sangiovese.



THE ORIGIN

Appellation: Toscana IGT

Vineyard Location: Estate-owned vineyards of Fattoria di Petrognano, in the municipality of Montelupo Fiorentino.

Grape Variety: 60% Sangiovese, 20% Merlot, 20% Syrah.

Viticulture: Organically farmed, with parcel-by-parcel management under the Animavitis programme and low yields.

Soil Type: Medium-textured clay soil.

Aspect: South, South-West.



VINIFICATION & MATURATION

Vinification: Traditional vinification in stainless steel tanks.

Fermentation: Stainless steel tanks.

Maturation: 25 hL large oak casks.



FOOD PAIRING

Food Pairing: Pici with Cinta Senese ragù, meat-filled ravioli with roast gravy, feijoada, roast veal, slow-braised beef, Greek moussaka, and seitan stew with red wine.



TASTING NOTES

Deep ruby red in colour. The nose is complex, with aromas of wild berries and black cherry, underpinned by hints of spice and balsamic notes. The palate is consistent with the nose, offering excellent structure, supple tannins, and a long, persistent finish.



SERVING TEMPERATURE & CELLARING POTENTIAL

Recommended serving temperature: 15°C (59°F).

Under optimal cellaring conditions, the wine is expected to evolve gracefully for up to 10 years.