



Vignanova, IGT Toscana 2007 vintage

The “Vignanova” Rosso Toscano IGT is obtained from Sangiovese grapes (90-95 %) and a small part of Colorino del Valdarno and it is produced in the vineyards (30-40 years old) of the farm, on the hills between Arezzo and Florence.

We try to bring a grape of high quality, through the vocation of the territory, the organic farming and the choice of limiting the quantity of grape (40/45 quintals of grapes per hectare).

The wine-making method is traditional, adapted to the different vintages: repeated pumping-over the must, long maceration (15-16 days). The wine is aged for one year in oak barriques (mostly second and third step). The wine is bottled after two years from the harvest and the refinement is in bottle for one year.

We produced about 3.500 bottles of 2007 vintage.

- Color:* deep ruby red
Bouquet: intense and ample, with red berries and a scent of liquorice, cocoa and spices.
Taste: full, with a good and long structure, rich tannins, varietal characteristics of Sangiovese, long aromatic persistence.
Serving temperature: 20° - 22°
Serving suggestions: strong aged cheeses, stews, roast beef (you should open the bottle at least an hour before the tasting).
- Oenologist:* Gabriella Tani e Elisabetta Barbieri
Other wines: Chianti “Paterna” docg Colli Aretini, “il Terraio” bianco igt Toscana da malvasia e trebbiano, “Pugnirosso” igt Toscana, Vin Santo del Chianti doc

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