

### Story

The Domain Petroni vineyard covers 100ha and has been growing next to the lake Diana since 1885. It is an idyllic location on the East coast, drenched in sunlight, overlooking the tranquillity of the Mediterranean Sea and has all of the natural qualities needed for an exceptional wine. It is now run by the Ramazotti brothers. Its beautiful white stone building is symbolic of the tradition, natural produce and respect for the environment that prevail at the estate.

### Grape varieties

50% Niellucciu, 35% Syrah, 15% Grenache  
Average age of vines : 25 years

### Terroir

The soil is characterized by its sand and clay sediments left over by the evaporation of the Miocene sea (5 Ma).

### Winemaking

Traditional, long fermentation (20 days) in concrete vats. 12 months maturation in stainless steel tanks.

### Tasting notes

This red wine has a ruby hue with violet hints. On the nose, the wine offers aromas of red fruit (strawberries, blackcurrant and raspberries) as well as delicate spice and a light minerality. It is supple on entry to the palate with red fruit flavours and subtle roasted notes. The finish is ample with silky tannins and good length.

### Food pairing suggestions

Perfect with grilled red meat, pizza and sheep's milk cheese.  
Serve between 16 and 18°C  
Ageing potential 5 years

### Accolade

**90 pts Wine Spectator – 2015 vintage**  
**89 pts Wine Enthusiast – 2013 vintage**

