

GEOGRAFICO

LA PEVERA

Toscana

IGT

La Pevera pays homage to the rich Tuscan wine tradition by taking its name from an ancient winemaking tool. In ancient time, the *'pevera'* was a wooden funnel that was used to put wine into barrels. Remembering this glorious past, La Pevera is a prestigious Super Tuscan that reinterprets the ancient wine tradition with style.





PRODUCTION AREA

Toscana IGT



ALCOHOL CONTENT

14% Vol.



GRAPE VARIETIES

50% Sangiovese, 40% Cabernet Sauvignon, 10% Syrah.



AGING

24 months in tonneau.



TASTING NOTES

Intense ruby colour with violet hue. Very elegant nose with refined and open character, reminiscent of blackberries, elderberries, hints of dark chocolate and subtle oak in the background, fine floral components. On the palate elegant in a rich style, fresh with elegance, very good mid-palate, convincing length, repeating the fruit and spiciness of the nose. A well balanced with potential.



FOOD PAIRING

Lasagne, pasta with ragù, lamb and steak



SERVING TEMPERATURE

16 - 18°C



BOTTLE

0,75 L - 1,5 L - 3 L

