



Petronius

RADDA IN CHIANTI

Chianti Classico

BACKGROUND

Located in the heart of Tuscany, wines of the Chianti Classico region signify prestige and beauty. Chianti Classico was the original demarcated Chianti zone, hence the term "Classico," in reference to the old and original production area of the Chianti.

GRAPES

90% Sangiovese, 10% Merlot

VINEYARD

The vineyards are located on 27 acres, 1,476 feet above sea level in Radda Chianti. Sun exposure is South by Southwest. Vines are low cordon trained.

WINEMAKING

The grapes were hand-harvested during the first week of October. Following a soft pressing, the juice was fermented in concrete and stainless steel tanks for six to eight days. The must was pumped over four times a day with the required délestage fermentation which gently extracts its phenolic (color & mouthfeel) compounds.

AGEING

Thirty percent of the wine was aged in French oak barriques and the remaining 70% transferred to stainless steel tanks for 12 months. Bottle-aged for two months.

TASTING NOTES

This wine displays brilliant garnet color with notes of bright cherry and red plum with hints of anise and wild herbs. Well structured with supple tannins and a long finish.

PAIRING

Experience the long finish while enjoying with grilled meats, pasta, and cheeses.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

15.0%





TUSCANY, ITALY



Petronius

MONTECARLO LUCCA

Tuscolo Rosso

BACKGROUND

The producer of Petronius' Tuscolo Rosso, Cantine Mini, was founded just outside Montecarlo Italy in 1890. This is in the region of Lucca, Tuscany and has been in the same family all these years. Interestingly for the USA market, one of the original family members, Frederico Miniums, emigrated from Italy to San Francisco, CA and started a resale business and he brought in the "Mini" wines back then (around 1900 to 1918) to sell to the SF market. After close to 20 years in California he moved back to Italy to take over the wine business from his parents and started a family.

GRAPES

70% Sangiovese, 20% Cabernet Sauvignon, 10% Merlot

VINEYARD

Average age of Lucchese vines are 30 years.

WINEMAKING

The grapes were hand-harvested and steel fermented 20 to 22 days with contact with the skins to achieve a desired degree of fruit and color extraction with remontage occurring three times daily. The fermented wine is put into concrete vats to achieve malolactic fermentation after which the wines are then blended to achieve the final product. Filtering is done by gravity only with no stabilizers and zero pasteurization. Nor are any chemical or flavoring agents ever employed in the wine making leaving the final product a true example of local, natural and expressive wine exhibiting all the positive attributes of the local Lucchese terroir.



TASTING NOTES

With aromas, evocative of dark cherry & black pepper the wine has great charm and a bit of rusticity that evoke images of the Tuscan country side.

PAIRING

A wonderful wine to pair with roasted meats, fowl, and deeply flavored cheeses such as Pecorino. Also fantastic with pizza and pasta dishes.

SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

13.0%





Petronius

MONTECARLO LUCCA

Tuscolo Bianco

BACKGROUND

The producer of Petronius' Tuscolo Rosso, Cantine Mini, was founded just outside Montecarlo Italy in 1890. This is in the region of Lucca, Tuscany and has been in the same family all these years. Interestingly for the USA market, one of the original family members, Frederico Miniums, emigrated from Italy to San Francisco, CA and started a resale business and he brought in the "Mini" wines back then (around 1900 to 1918) to sell to the SF market. After close to 20 years in California he moved back to Italy to take over the wine business from his parents and started a family.

GRAPES

50% Sauvignon Blanc, 30% Chardonnay, 20% Viognier

VINEYARD

Average age of Lucchese vines are 20 years.

WINEMAKING

The grapes were hand-harvested and steel fermented at cooler temperatures for 18 days to achieve a desired degree of fruit and flavor. After this occurs, the wines are then blended to achieve the final product. Filtering is done by gravity only with no stabilizers and zero pasteurization. Nor are any chemical or flavoring agents ever employed in the wine making leaving the final product a true example of local, natural and expressive wine exhibiting all the positive attributes of the local Lucchese terroir.



TASTING NOTES

This wine offers wonderful perfumes reminiscent of the summer country orchard in full bloom with aromas evocative of white peaches, green apple and white pepper. The palate feel is luscious but is kept crisp and firm by a racy mineral core. Excellent citrus flavors keep the refreshment factor of this wine at the perfect level.

PAIRING

This wine is very versatile in pairing with all manner of seafood, poultry, and cheeses. Also wonderful as a sidekick to lighter style charcuterie such as Mortadella and salami as well as pork dishes such as Porchetta.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)

ALCOHOL CONTENT

13.0%





VENETO, ITALY



Petronius

MONTECARLO LUCCA

Pinot Grigio

BACKGROUND

Petronius is project founded by friends in the fine food and wine business. The Petronius vision is elemental: to seek out and help introduce to the U.S. the best and most interesting wines from around the world. Achieving this mission is a labor of love and passion. Petronius seeks out and develops strong relationships with small producers in different areas of Italy. There is a close partnership in the vineyards and in the winery to ensure wines under the Petronius label represent the essence and typicity of each wine's region. Petronius wines are supremely food-friendly, reflecting quality, value and a sense of place.

GRAPES

100% Pinot Grigio

VINEYARD

Clayey and gravelly

WINEMAKING

Light pressing with 60% free-run must. Fermentation with cultured yeasts over 12 days at maximum temperature of 14°C/57°F.

AGEING

Sur lie in stainless steel tanks for 5 months; in bottle 3 months.



Petronius

VENETO

INDICAZIONE GEOGRAPHICA TIPICA

PINOT GRIGIO

TASTING NOTES

Straw yellow in color. Intense lingering fragrances of nutmeg and vanilla, peach and ripe tomato and acacia blossom. Dry and crisp taste with ripe, aromatic fruit that display hints of orange zest, mirroring the nose. A wine of exceptionally full flavor, lengthy and elegant.

PAIRING

Enjoy with salads, cheeses, pasta, shellfish and seafood dishes.

SERVING SUGGESTIONS

Between 50°F (10°C) and 54°F (12°C)





RIOJA, SPAIN



Petronius

RIOJA ALAVESA

Ladron de Guevara de Autor

GRAPES

95% Tempranillo, 5% Graciano

VINEYARD

Fourth week of October. From vines over 50 years old with low yields of no more than 4 clusters.

WINEMAKING

Fermentation temperature 28-30 °C/82-86°F. Malolactic fermentation in French Allier oak barrel.

AGEING

Type of oak: 100% French Allier. Brand new barrels. Time in cask ageing: 4 months. Bottle ageing: the rest.

TASTING NOTES

Intensive dark cherry-red with a garnet bright rim. Intense, honest nose of ripe wild berries with balsamic notes, against a subtle background of clean wood. Hefty, in the mouth, with clean aromas of smoky wood well integrated into ripe fruit. Velvety, perfectly balance. Fresh, meaty and elegant finish.

PAIRING

Combine excellently with all the typical main courses, including sausage, Iberian ham, cheese and meat.


SERVING SUGGESTIONS

Between 60°F (16 °C) and 64°F (18 °C)

ALCOHOL CONTENT

13.5%




NOMADIC
DISTRIBUTION