



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%

