



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%

