The IGT* wine of Fattoria di Petroio, is a young and fresh product, bottled first and thought to be a lighter and fruitier expression of Sangiovese, that resembles the old fashion Chianti.

**Total production:** 4600 bottles
**Bottled:** April 2012
**Blend:** 60% of Sangiovese from new vines, 40% Merlot.
**Fermentation:** Traditional; duration 15 days.
**Permanence on yeast:** 30 days.
**Aging:** Cement tanks with glass lining.
**Organoleptic examination**
A fresh, young, bright ruby red wine. The nose is fruity with light mineral notes. In the mouth a fresh pleasing start shows simply and correctly the inherent characteristics of Sangiovese. The crisp acidity leaves the mouth clean and fresh.

**Food pairings:** Thanks to its fresh young quality this wine is ideal to pare with light simple foods using fresh tomato sauces, white meats and also pizza.