



Sensi

## PETIT VERDOT

**On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.**

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Grappoli da bere".



*...comu quannu lu ventu furria e s'apparigghia cu li troffa di sarmenta,  
nill'attisa di li sganghi di racina ca  
pirculunu lu mustu ottùbrinu  
spinocciatu di li vutti.*

**"Quannu lu ventu"  
Giovanni Maria Incorpora.**



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## IGT TERRE SICILIANE

**Grape varieties:** 100% Petit Verdot

**Production area:** Town of San Michele di Ganzaria (CT)

**Altitude:** 450 mt asl

**Soil:** calcareous and clayey

**Cultivation system:** spurred cordon

**Average age of vines:** 10 years

**Harvest:** August/September

**Vinification:** maceration with marc and fermentation with selected yeasts in stainless steel silos for about 10/12 days at temperatures of 22/24 °C

**Maturation and Ageing:** Slavonian oak barriques for at least 10 months, in bottle for at least 4 months

**Sensory analysis:**

**Appearance:** bright purple red

**Aroma:** elegant nose with good complexity where hints of nutmeg and other spices, floral notes, blackberries and raspberries, smoky and vegetal notes predominate

**Taste:** the sip is soft and warm with a perfectly integrated tannin that gives gustatory harmony. Finish of good length with pleasant spicy references

**Alcohol content:** 13,5% vol.

**Serving temperature:** 16/18 °C

**Recommended glass:** burgundy

**Food pairings:** we recommend tomato-based first courses, stuffed meat rolls, medium-aged cheeses and all vegetable gastronomic specialties typical of the Mediterranean tradition.