

DANTÉS

PETIT VERDOT TOSCANA IGT
NO ADDED SULPHITES

*Dantès delivers a pure core of dark fruit, wild berry, pepper and herbaceous flavours that are intense and persistent.
Full-bodied, high in tannins.*



42°39'47.6"N 11°15'43.2"E



Produced by
AZIENDA AGRICOLA PUROVINO
Podere Corso 27 - Montiano
Magliano in Toscana (GR)
purovino.it

GRAPES: Petit Verdot 100%

ALCOHOL: 13,5%

AGING: 17 months in concrete barrels

FREE SULPHITES: 1mg/L

TOTAL SULPHITES: 10mg/L

ANNUAL PRODUCTION: 2400 bottles

SUN EXPOSURE: south - south west

SOIL COMPOSITION: clay - sandy soil

PRUNING METHOD: Guyot simple

PLANTING DENSITY: 4840 vines per hectare

GRAPEVINE DEFENSE: only copper sulphate and sulphur application

PEST CONTROL SYSTEM: integrated pest control (pheromones traps)

FERTILIZERS: natural fertilizers application, long-term soil conservation techniques, which include green manure (grass mixtures and leguminous), to avoid the use of synthetic fertilizers and harmful chemical pesticide that can influence the growth of crops and the health of the soil

PLANT PEST CONTROL: integrated weed management, manual and mechanical weeding

DEFOLIATION - THINNING - HARVEST: manual

WINEMAKING: destemming and soft crushing. Alcoholic fermentation and maceration for 10 to 15 days. Marcs pressing and malolactic fermentation

SERVING TEMPERATURE: 16 - 18°C

AWARDS:

 Bibenda 2022

Guida Oro i Vini di Veronelli 2022: 89/100

Annuario dei Migliori Vini Italiani di Luca Maroni 2020: 90/100



The WineHunter Award and Bio&Dynamica 2021: 90>92,99



Guida Bio 2022

Produced using Purovino® Method, it contains only natural occurring sulphites, produced by yeasts natural activity.