



P E T R A

PETRA 2017

A vintage of uncommon quality,
great complexity and freshness.
A wine that will express
its full complexity
with age.



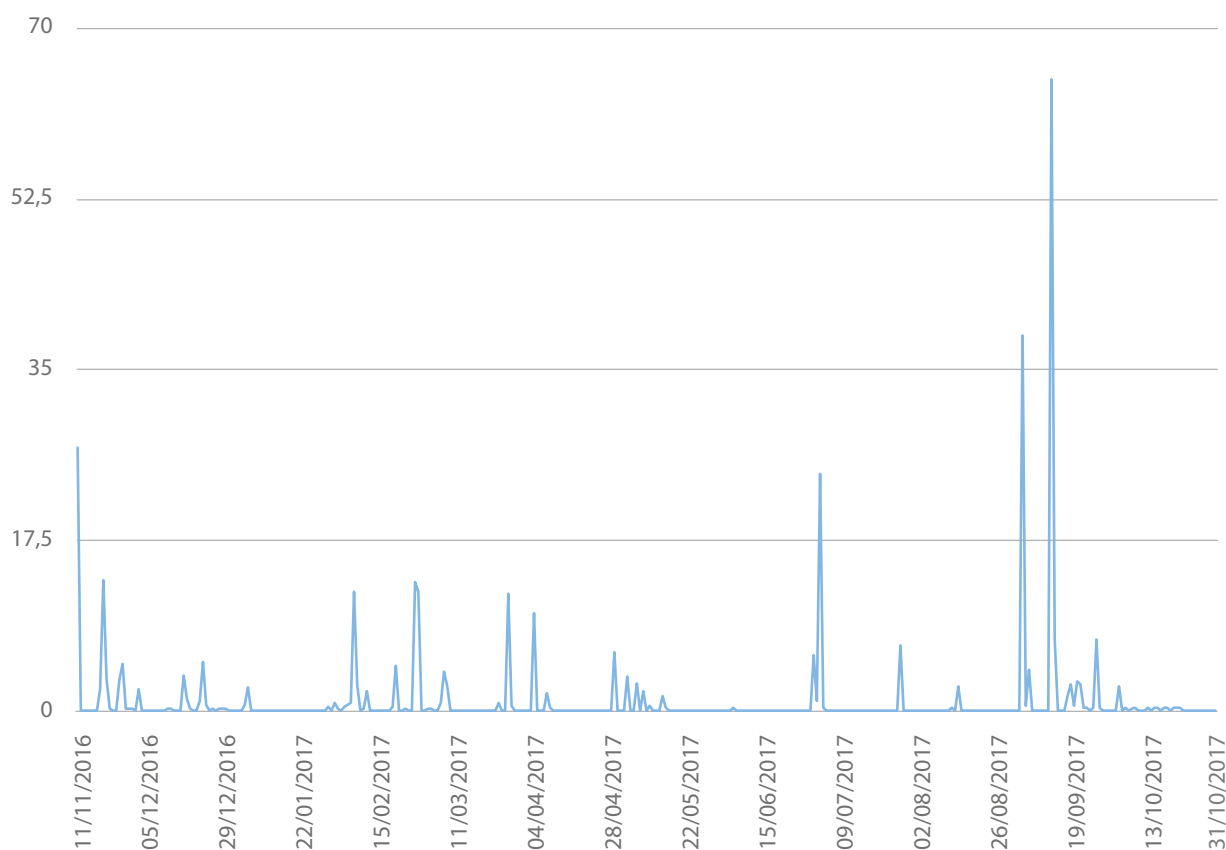
Vintage 2017

Weather conditions

TEMPERATURES AND RAINFALL

2017 will be remembered as the most arid and least productive year in the last half century. The winter was mild, with scattered light rains. An early and evenly distributed budbreak lasted until mid-April, when a sudden drop in the temperature slowed the vines' growth. In May the good weather returned, and the vines developed normally, though slower due to the lack of rainfall and much loss of moisture through transpiration. This marked the beginning of a long hot and sunny period, with temperatures reaching 35°C in August. Thanks to attentive soil care and vine tending, we managed to bring the bunches to full maturity. The grapes were harvested in excellent condition, well balanced between acidity and sugar content and with extraordinary structure and concentration.

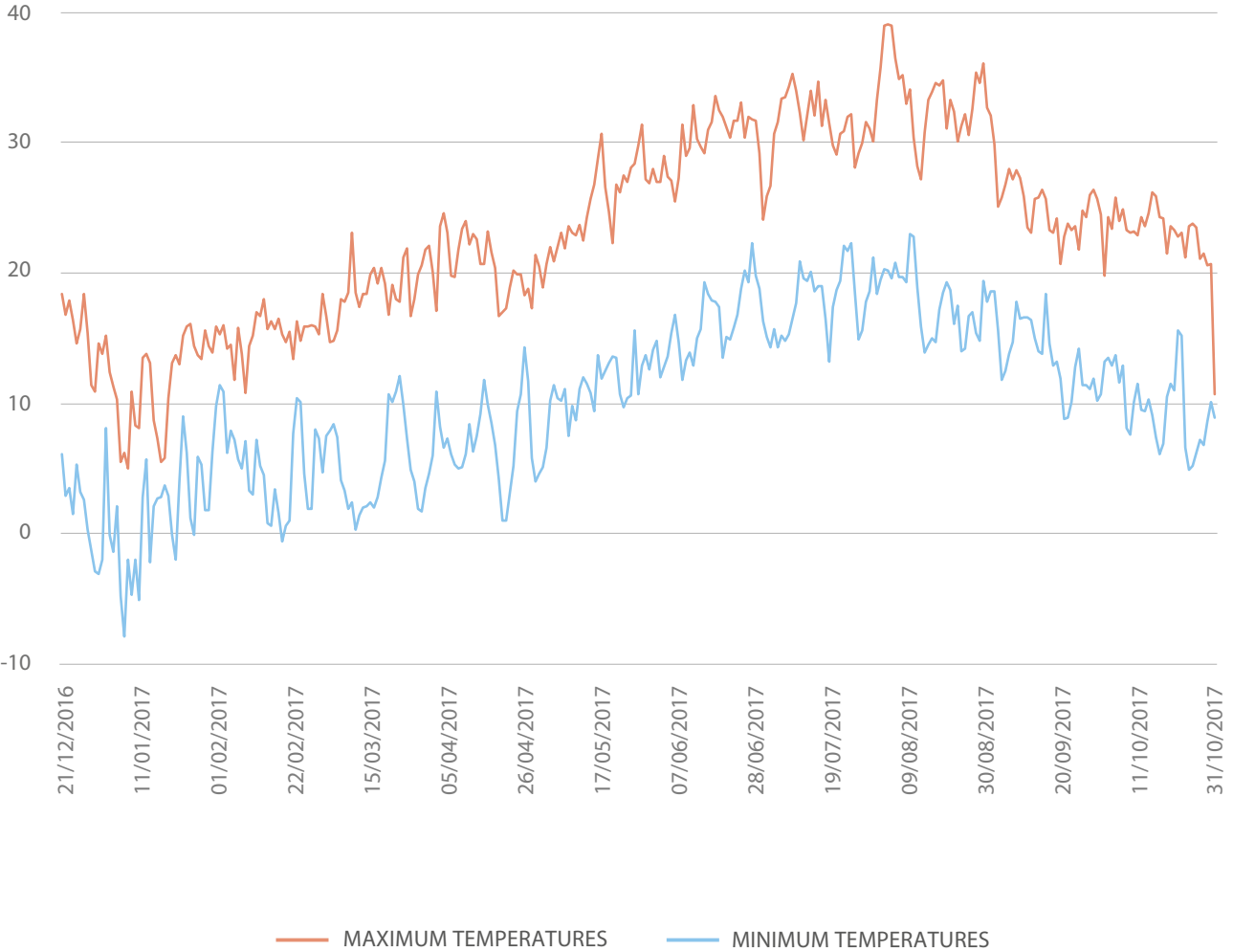
2017 : RAINFALL AT PETRA



Vintage 2017

Weather conditions

MIN-MAX TEMPERATURES



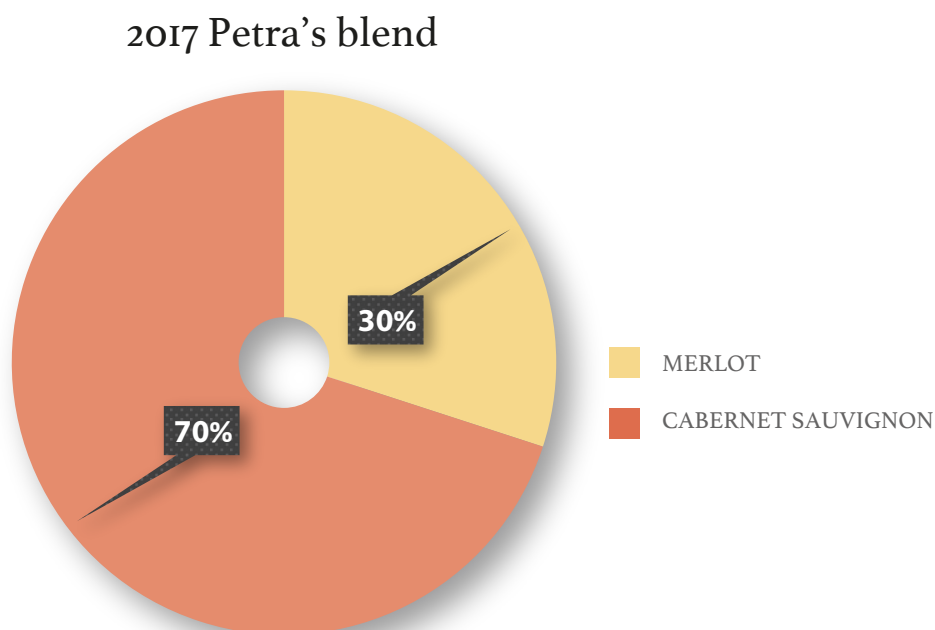
Vintage 2017

The grapevine cycle

Mild temperatures induced an early and evenly distributed budbreak in Petra's various holdings, with good bud development until mid-April, when a sudden drop in temperatures slowed the vines' growth. In May the good weather returned, and the vines developed normally, though slightly more slowly due to the lack of rainfall and much loss of moisture through transpiration.

At harvest time the grapes were in perfect health, thanks to the particularly favorable weather. Merlot was harvested on August 28th and Cabernet Sauvignon on September 8th: slightly earlier than usual and with a yield below average.

As usual, Petra's blend was made as follows:



Origin of the grapes:



-  MERLOT
-  CABERNET SAUVIGNON

Vinification and aging

In 2017, despite the extraordinarily arid conditions and high temperatures, the grapes showed a good balance between acidity and sugar content, with a good concentration of polyphenols. Immediately after manual picking, grapes were manually selected on a slow conveyor belt and gently crashed into a French oak vat. Before fermentation the must cold-socked for a few days and 25 further days of maceration helped extract all noble components from the berries. Wines eventually matured in French barriques, 25% new oak and rested in the bottle for another 18 months before release.

Fact sheet

TRAINING METHOD

Guyot

VINE DENSITY

6,200 vines/ha

YIELD PER HECTARE

8 t/ha

AGE OF THE VINES

19 years

SOILS

Calcareous soils in good balance; well-structured and generally deep skeleton, with gradients of around 10-15%

BARREL AGING

French oak barriques, of which 25% new, for a minimum of 18 months

BOTTLE AGING

For a minimum of 18 months

TECHNICAL FACTS

Alcohol: 14.5% - Total acidity: 5.2 - pH: 3.57 – Dry extract: 32.3

Tasting notes

Petra 2017 is a brilliant ruby red. On the nose it is full and intense, with hints of red fruit, wild blackberries, cherries and currants. These aromas are pleasantly accompanied by balsamic notes reminiscent of the Mediterranean brush, bay leaves and spiced notes of pepper and incense with hints of vanilla, which create a highly complex and refined bouquet.

On the palate it is powerful and full-bodied, refreshing and underlain by rich and silky tannins. The balanced taste achieved by **Petra 2017** makes it a lovely sip even now, but this wine will develop nicely if aged.





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