

Exclusively produced with grapes selected and harvested in our vineyards  
and vinified in our cellars.  
Our vineyards have a vocation and a history that goes back over 100 years.

# PRETORIUS

Typical and local wine of the Tuscan coast  
Guaranteed traceability

## GRAPE VARIETIES

Cabernet Franc, Merlot.

## PRODUCTION AREA

Hills of the Tuscan coast.

## ALTITUDE

30 m asl.

## SOIL

Medium-textured, rocky, with  
body.

## TRAINING SYSTEM

Spurred cordon.

## VINEYARD LAYOUT

Traditional 2,60 x 0,90 m.

## AVERAGE VINE AGE

20 years.

## HARVEST

Grapes hand harvested in  
September.

## VINIFICATION

15-20 days of fermentation,  
racking and gentle pressing.

## ALCOHOLIC FERMENTATION

Natural temperature in tank, 25-30  
°C with natural yeasts.

## COLOR

Deep ruby red, tending to garnet.

## BOUQUET

Spicy, with hints of berries.

## TASTE

Soft, with velvety tannins, enhances  
flavors and spices; very persistent  
and consistent.

## SERVING SUGGESTIONS

Red meat, game and aged cheeses.

## SERVING TEMPERATURE

18-20 °C.

## PACKAGING

6 bottles 750 ml/box.

## ALCOHOLIC STRENGTH

14 - 14.5% vol (depending on  
vintage).

## AWARDS

Pretorius 2013 - Gold Medal Award  
San Diego International Wine &  
Spirits Challenge 2018.

Pretorius 2015 - Gold Medal Award  
Sommelier Challenge 2018.



N.B. We do not purchase grapes or wines from other producers.  
Unfortunately the law allows it, but we consider it almost a habit, a betrayal of the trust of the  
customer and the consumer who must have the guarantee and certainty of the origin of what they  
purchases and consumes.