

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 200 years.

PRETORIUS

Typical and local wine of the Tuscan coast
Traceability guaranteed

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.

* FATTORIE DEI DOLCI *

LARI * PISA

PRODUZIONE DI VINI FINI DAL 1902