Viper I.G.T

Available Vintages	Various
Varietals	85% Sangiovese, 10% Merlot, 5% Syrah
Vineyard Altitude	400-450m (1200-1350ft) above sea level
Planting System	Spurred Cordon
Average Vine Age	15 years
Plant Density	Circa 5000 plants per hectare
Microclimate	A temperature that is never excessive in the summer nor too cold during the winter. Light but constant ventilation. Southern orientation
Vinification	In cement vats (20-50HL) fermentation occurs under controlled temperature with pumpover, pigeage and delestage. Macerated for a minimum of 15 clays
Ageing Method	Minimum 12 months in large Slavonian oak casks and in French barriques
Bottles Produced	Circa 4000
Alcohol Content	14.00%
Total Acidity	5-5.5g/L
Serving Temperature	18-20°C, 65-68°F

Tasting Notes

Viper is a Sangiovese based "supertuscan". It has an intense red color with a fruity fragrance. Extremely elegant and delicate with an excellent structure, yet very smooth. Its balance brings out the florality and spices. The emphasis is of fresh red fruit complemented by the spicinessns that give it roundness and harmony.

Recommended Combinations

It's the ideal combination with Tuscan cuisine such as mushroom soup, handmade pastas with meat sauces, grilled or roasted meat, liver pate, and aged cheese.

PSP IMPORTS

Tenuta Santo Pietro