Terra Moretti’s Petra 2021

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A vision of beauty wrapped in a unique light, as only a few areas beyond the Maremma can offer to visitors. This is the calling card of this enchanting winery, which enjoys a microclimate tempered by the breezes of the Tyrrhenian Sea across the 300 hectares surrounding it.

A special note, however, is given by the soils, so unique in their complex structure, which play a starring role in the wines produced; among them, a cornerstone is today’s tasting of Petra red from the 2021 vintage.

In this wine, the two Cabernets (Sauvignon and Franc) seem to embrace a Merlot that fully expresses its commendable taste and olfactory qualities.

On the nose, the wine opens proudly with notes well balanced by wood aging, although it is the part of red fruits and fresh

jams that dominates, leaving to the work of the used barrels the task of rounding out its overall exquisite taste.

A wine that elevates the freshness of the vines rather than austerity, giving a sense of overall harmony even before tasting on the palate.

In the mouth, its roundness is the same as perceived on the nose, and this body is excellently balanced by an acidic/savory part, really well achieved, harmoniously completing the tasting.

With a long and promising finish in terms of longevity, this Petra 2021 pairs excellently with meat and vegetable carpaccios, game-stuffed pastas, and roasts, including white meats.

Company Profile

Even before being a winery, Petra is a natural oasis covering 300 hectares, a lush amphitheater that laps the Colline Metallifere and the Montioni Park, opening to the southwest toward the island of Elba and the Tyrrhenian Sea. In this particular microcosm with a strong agricultural vocation and low rainfall, the cultivation of wine has embraced all ages of man’s becoming, from the time of the Etruscans and Greeks, through the French domination of the 19th century, to the present day. In 1997, Francesca Moretti’s dream took shape in Suvereto, a place suspended between the sea and iron hills in the wild Val di Cornia in the Tuscan Maremma. Memories of the past and ancestral forces of nature are intertwined in the wines of Petra, a company with an agricultural vocation before even a wine-making vocation. From the very beginning, the project has aimed to enhance the beauty of the surrounding area, conveying in each wine the specific agronomic identity of the winery’s micro-terroirs; the cellar work is enhanced by the design of architect Mario Botta, which has become such a significant element that it characterizes the wine itself. At

the basis of Petra’s production philosophy is respect for biodiversity and minimizing the mechanical impact on the grapes and must, thanks to processing by soft gravity.

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