

PERLATO DEL BOSCO

ROSSO TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 25 ha
Soil composition: clay and pebbly
Training method: spurred cordon
Elevation: 330 ft a.s.l.
Vines/ha: 5,000-9,000 vines/ha
Exposure: South-East
Vines age: 40-30 years
Harvest time: September
First vintage: 1992
Production: 27,996 bottles



WINEMAKING & AGING

Varietal composition: 100% Sangiovese
Fermentation

Container: stainless steel tanks
Length: 10 days
Temperature: 64-79 °F

Maceration

Technique: pumpovers
Length: 25-30 days

Malolactic fermentation: yes

Aging

Container: 225-500l barriques and barrels
Wood: French oak
Length: 12 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 0 g/l
Acidity: 5.44 g/l
Dry extract: 29.9 g/l



FOOD PAIRINGS

Pair this wine with grilled filets, Mornay sauce, roasted Cornish game hens, and duck confit risotto.



TASTING NOTE

Concentrated, dense, and nearly opaque purple in color, Perlato del Bosco offers tantalizing aromas of blackberries, black cherries, currants, ripe plums, tea leaves, exotic spices, and leather. Rich and full-bodied on the palate, this wine's enticing fruit flavors are accompanied by notes of anise, violets, and peppery spice, all framed by fine-grained tannins.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 65 ha
Winery production: 300,000 bts
Region: Tuscany (Italy)

