

PERLATO DEL BOSCO

VERMENTINO TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 1.6 ha
Soil composition: lime, clay and sand
Training method: spurred cordon
Elevation: 164 ft a.s.l.
Exposure: South
Vines age: 25 years
Harvest time: September
First vintage: 1992
Production: 19,992 bottles



WINEMAKING & AGING

Varietal composition: 100% Vermentino
Fermentation
Container: stainless steel tanks
Length: 15 days
Temperature: 48-64 °F
Aging
Container: stainless steel tanks



TECHNICAL DATA

Alcohol: 13.9%
Residual sugar: 0.49 g/l
Acidity: 5.29 g/l
Dry extract: 21.6 g/l



FOOD PAIRINGS

Perlato del Bosco pairs well with seared or raw tuna, veal, other delicate meats, and seafood.



TASTING NOTE

The Perlato del Bosco Vermentino has plenty of character and a strong personality. The nose shows tropical fruits and white flowers, with a very crisp profile.

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)

