

PERLATO DEL BOSCO

ROSSO TOSCANA IGT

TUA RITA



VINEYARD & PRODUCTION INFO

Vineyard size: 63 acres
Soil composition: clay and pebbly
Training method: spurred cordon
Elevation: 330 ft
Vines/ha: 5000-9000/ha
Exposure: South East
Vines age: 40-30 years
Harvest time: September
First vintage: 1992
Production: 27996 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: 225-5000 l barriques and barrels
Wood: french oak
Length: 12 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14% ABV
pH lever: 3.46
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 sauces, roasted Cornish game hens, and duck confit risotto.



TASTING NOTE

Concentrated, dense, nearly opaque purple in color, Perlato del Bosco delivers 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 of which are framed by fine-grained tannins.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 160 acres
Winery production: 300000 bts
Region: Tuscany, Italy

