

PERLATO DEL BOSCO

VERMENTINO TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 4 acres
Soil composition: lime, clay and sand
Training method: spurred cordon
Elevation: 164 ft
Exposure: South
Vines age: 25 years
Harvest time: September
First vintage: 1992
Production: 19992 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% ABV
pH level: 3.23
Residual sugar: 0.49 g/l
Acidity: 5.29 g/l
Dry extract: 21.6 g/l



FOOD PAIRINGS

Perlato del Bosco pairs nicely with seared or raw tuna, veal, or other delicate meat dishes, and sea food.



TASTING NOTE

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

PRODUCER PROFILE

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

