

URLARI PERVALE

CATEGORY: Bold Reds

A well-structured Super Tuscan that showcases beautiful acidity that is reflective of the terroir.

WINEMAKING DETAILS

VARIETAL: Super Tuscan (30% PH: 3.67

Sangiovese, 25% Cabernet Sauvignon, ALCOHOL: 14

25% Cabernet Franc, 15% Merlot and 5% **UPC**: 736040526629

Alicante Bouschet) **REGION:** Tuscany, Italy **AVG. ELEVATION:** 750

AGING: Aged 12 months in half new/half used French oak barrels and 12 months in the bottle.

HARVEST DETAILS: The grapes are deposited on a conveyor belt that moves them using gravity (to avoid damaging the skins) to the de-stemming machine where the leaves and stems are removed. From there, the fruit moves via conveyor belt to a filtering machine that gently breaks the skins to release juice as the grapes drop to fill conical-shaped stainless steel tanks. Temperature-controlled fermentation begins and juice is pumped over the grapes every 6 hours. After 2 weeks the grapes are gently pressed.

TASTING NOTES AND PAIRINGS

- Aromas of ripe red and small black fruit, cassis, chocolate and spicy vanilla oak.
- A long and well-defined finish.
- Delicious with grilled meats, hard cheeses, lasagna or pastas with red sauce.





WINERY OVERVIEW

Roberto Cristoforetti, Mary Kate Buckley, and Jean-Philip Fort brought together Cristoforetti's most esteemed world wine cultures - Italian, French, and American to make an incredible brand with high quality wines.

Located on the Etruscan Coast of Tuscany, overlooking the Mediterranean Sea, Urlari combines the best of old world traditions and new world innovation to create a unique experience of Tuscany meets Bordeaux.