

20
19URLARI
PerVale

IGT TOSCANA



CATEGORY: Bold Reds



Pack Size: 12/750ml
UPC: 736040526629

OVERVIEW

A well-structured, elegant Super Tuscan blend that showcases beautiful acidity reflective of its remote, steep hillside vineyard on the Etruscan sea.

VINTAGE

WEATHER: The 2019 growing season was excellent, characterized by a cool, wet start to spring followed by a warm and dry summer with good ventilation and cooler nights which resulted in balanced grapes.

SITE

Urlari is located on a hill, and sometimes there is also a cold, dry wind (tramontana) from the north. Exposure of the land: east, south, and west, with ventilation that always comes from the sea (west).

ELEVATION: 800 ft.

SOILS: 35% clay, 27% silt, and 38% sand, with a good presence of lithoid skeleton.

VINES: 7800 plants/ha | Average age of vines: 13 years

Super Tuscan:
30% Sangiovese,
25% Cabernet Sauvignon,
25% Cabernet Franc,
15% Merlot and 5% Alicante
Bouschet

Riparbella, Tuscany, Italy
14% Alc. by Vol.

91 pts - La Guida Oro

90 pts - Falstaff



TASTING NOTES

Deep ruby red with intense complexity. Filled with aromas of ripe red and small black fruit, cassis, chocolate and spicy vanilla oak. A long, well-defined finish.

PAIRING SUGGESTIONS

A delicious pairing with grilled meats, hard cheeses, lasagna or pastas with red sauce.

WINEMAKING & TECHNICAL DATA

FERMENTATION: 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.

AGING: The wine is aged 12 months in 1/3 new, 1/3/ used one-year and 1/3 used 2 years, French oak barrels and 12 months in the bottle.

PH: 3.60