

20
20URLARI
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 2020 growing season was a warm vintage characterized by a long, rainy winter, a cool spring, and a hot, dry summer with significant temperature moderation in August due to some rainfall.

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: 14 years

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

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

New Released Vintage
Press Scores Coming Soon



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