

20
21URLARI
L'Urlo

IGT TOSCANA



CATEGORY: Bold Reds



Pack Size: 6/750ml
UPC: 736040526636

OVERVIEW

A world-class Merlot that embodies the elegance of Tuscany and stands up against some of the best Merlots in the world.

VINTAGE

WEATHER: The year began with a rainy winter. Spring was normal in terms of temperature and rainfall. Summer was hot, with above-average temperatures and no rain.

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

100% Merlot

Riparbella, Tuscany, Italy

14.5% Alc. by Vol.

93 pts - La Guida Oro

91 pts - Falstaff



TASTING NOTES

Deep red with a great mix of spices, chocolate and blueberry on the nose. A full bodied wine with elegant tannins and a clean finish.

PAIRING SUGGESTIONS

A perfect pairing with roasts, wild game, grilled meats or seasoned cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: The grapes are deposited on a gravity fed conveyor belt to avoid damaging the skins while 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 a conical-shaped stainless steel tank. Temperature-controlled fermentation begins and juice is pumped over the grapes every 6 hours. After 2 weeks the grapes are gently pressed.

AGING: Aged 15 months in 100% new French oak barrels and followed by 12 months in the bottle.

PH: 3.65