

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 Coast.

## 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 &amp; 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