2019 URLARI PerVale

TOSCANA IGT

CATEGORY: Bold Reds



Pack Size: 12/750ml

UPC: 736040526629

Alc: 14%

LEARN MORE ABOUT THE BRAND

OVERVIEW

ABOUT THE WINE

A well-structured, elegant blend that showcases beautiful acidity reflective of its remote, steep hillside vineyard on the Etruscan Coast. It seamlessly combines Sangiovese, the lifeblood of central Italian viticulture, with the international varietals that brought this part of Tuscany to fame decades ago.

WINERY BACKGROUND

From a farming family in Northern Italy, Roberto Cristoforetti was looking for a vineyard after he left the helm of Due Mani in Bolgheri. He hadn't spent much time in the foothills of Riparbella, but was immediately taken by the rolling hills and dense forests of Urlari Originale. At 800 feet above sea level, the property enjoyed wonderful eastern exposure and cooling breezes off the Tyrrhenian Sea. The project took on an international flair when he convinced famed oenologist Jean-Philippe Fort to work outside of France for the first time and American Mary Kate Buckley to combine the ambition, she had previously reserved for the business world, with her lifelong passion for wine.

VINTAGE

HARVEST: The precision with which Roberto picks speaks to his unyielding commitment to quality fruit. The Merlot, Sangiovese and Alicante Bouchet were picked in the last week of September. The Cabernet Franc came in on October 4th and the Cabernet Sauvignon on October 13th.

VINTAGE NOTE: 2019 was a year of steady improvement, according to Roberto. "The spring was cold and rainy, which delayed development a bit. Meanwhile, the summer was very hot, with June and July seeing above-average temperatures. Thankfully, late summer rains cooled things off and led to ideal conditions for harvest at the end of September."

SITE

The vineyards are located in Riparbella on the Etruscan Coast of Tuscany, 12 miles north of Bolgheri and 4 miles from the Tyrrhenian Sea. The vines face east, catching the morning sun, while sea breezes from the west keep the grapes cool and fresh.

ELEVATION: 800 ft.

SOILS: The composition of the Urlari soil is uniform, approximately equal parts clay, sand and limestone. While they share almost exactly the same soil composition, Riparbella sits in the foothills around Bolgheri at a higher elevation.

KEY FACTS

- ***The foundation of the Urlari estate, they have produced Pervale since day one.***
- ***The decision to focus on Sangiovese distinguishes Pervale from most of their neighbors.***

PRESS

92 pts - *James Suckling*

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

VARIETAL COMPOSITION: 30% Sangiovese, 25% Cabernet Sauvignon, 25% Cabernet Franc, 15% Merlot and 5% Alicante Bouschet

FERMENTATION: Pervale is fermented in stainless steel, very slowly, at low temperatures. Macerations last about three weeks, with daily pump overs and cap submersions that decrease toward the end of fermentation. Great care is taken to maintain gentle pressing when the wine moves to barrel for aging.

AGING: Aged for 12 to 14 months in a mix of low and medium toast barriques. They never use more than a quarter new wood, and the rest are second and third use, which are cycled out after the third year.