2021 URLARI L'Urlo

TOSCANA IGT

CATEGORY: Bold Reds



Pack Size: 6/750ml

UPC: 736040526636

Alc: 14.5%

LEARN MORE ABOUT THE BRAND

OVERVIEW

ABOUT THE WINE

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

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: September 18, 2021

VINTAGE NOTE: Roberto raves about 2021 as a nearly ideal vintage. "A wet winter promoted soil health, leading to ideal bud growth in the spring. The summer was beautiful, with temperatures slightly above average. The harvest stretched into the middle of October and was perfectly balanced the whole way."

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

- ***After decades on the right bank of Bordeaux, Jean-Philippe Fort knew great Merlot when he tasted it. He insisted this be bottled by itself.***
- ***Urlari uses traditional farming techniques and never uses pesticides.***

PRESS

91 pts - *James Suckling*

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

VARIETAL COMPOSITION: 100% Merlot

FERMENTATION: L'Urlo 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 15 months in 100% new French oak barrels followed by 12 months in the bottle. Roberto strongly believes that there are diminishing returns on keeping wine in the barrel longer than that.

WORTH KNOWING: To create even deeper color and structure, Roberto practices "salasso" in Italian, or "saignée" in French. Removing some juice at the beginning of fermentation makes the resulting wine darker and more tannic.