



PERLATO DEL BOSCO ROSSO

Toscana Sangiovese Indicazione Geografica Tipica



Area of production: Upper Maremma, Colline Metallifere zone

Designation: IGT – Indicazione Geografica Tipica – Toscana Sangiovese

First vintage: 1992

Varieties: 100% Sangiovese

Planting density: 5,000-9,000 vines per hectare

Training system: cordon spur and Guyot

Soil: markedly clayey with a fairly significant pebble fraction. The higher plots are more pebbly, those lower down have more silt

Vineyard management: integrated pest management

Average production: 40,000 bottles

Harvesting method: manually in 15-kg cases

Maturation: 50% in 20/hl wooden vats; 50% in 40-hl tapered oak vats

Serving temperature: 16-18 °C

Formats: 75-cl bottles in 6-bottle cartons; 1.5-l in individual carton case

Label: designed by Raffaele De Rosa