



# PERLATO DEL BOSCO ROSSO

*Toscana Sangiovese Indicazione Geografica Tipica*



*Tua Rita's interpretation of pure Sangiovese. In 2003, a vineyard was planted with a clone selected to better adapt to the dry climate and hot summer temperatures of the Tuscan coast. In 2011, the first harvest with grapes coming solely from this vineyard. The wait is long, but the game is played: the clone, the soils and the particular pedo-climatic conditions express all the power of Sangiovese in a highly suggestive declination. A wine that surprises.*



**Production area:** Upper Maremma, Colline Metallifere area

**Denomination:** IGT Toscana Sangiovese

**First vintage produced:** 1992

**Cépages:** 100% Sangiovese

**Planting density:** 5,000-9,000 vines/ha

**Training system:** spurred cordon and guyot

**Soil type:** clayey with medium-high presence of skeleton, rich in minerals and pink marble, basic rock found in our soils

**Agronomic management of vineyards:** integrated pest management

**Harvest:** by hand in 15 kg crates

**Harvest:** 1st-2nd week of September

**Vinification:** fermentation in cement at controlled temperature, 15 days of post-fermentation maceration

**Ageing:** in 23/hl French oak casks

**Production:** 40,000 bottles

**Serving temperature:** 16-18°

**Profile:** Intense ruby red colour. On the nose dark, ripe fruit with vegetal notes, hints of undergrowth and floral nuances. The elegant tannin enhanced by balsamic tones stands out on the palate. The persistence is long with a slightly savoury finish.

**Pairings:** roast meat, wild meat, pasta with meat sauce, Pecorino Toscano, saffron risotto, important red meats such as Fiorentina.

