



2016

Perolla Rosso Toscana Igt

VINTAGE FEATURES

Winter was quite mild and rainy; elevated temperatures at the beginning of April have caused an early flowering of at least 10 days; after a regular May, the summer months were very hot, with temperatures high above seasonal average, with periodic rains that helped to maintain a good vegetative balance avoiding water distress. The ripening of the grapes was very good as well as the average quality of the wines produced.

GRAPES

Merlot 50% Cabernet Sauvignon 20% Cilieggiolo 20% Sangiovese 10%

VINIFICATION AND MATURATION

Nine days fermentation on the skins at 28-30 C followed by malolactic fermentation and brief maturation in steel

BOTTLES PRODUCED
SERVING TEMPERATURE
ALCOHOL
CELLARING

20.000
 14 - 16 °C
 12,5% Vol
 5-6- years

TOTAL ACIDITY 5,1 g/l **RESIDUAL SUGAR** inf 0,5 g/l

TASTING NOTES & PAIRINGS Young, but rich ruby. The nose yields refreshing scents of raspberry, cherry, and lavender, and it is harmonious and enjoyable on the palate. First courses, light meats, and light main courses. Perfect as well with fish soups and chowders..