



# 2015

## *Perolla Rosso Toscana Igt*

### VINTAGE FEATURES

2015 will be remembered as one of the warmest in recent years; to a mild winter and a spring with regular rainfall, succeeded a hot summer with rare precipitations. Good weather conditions allowed a good quantity and excellent quality production, with perfect phenolic maturation in all vineyards, guaranteeing wines suitable for long aging.

### GRAPES

Merlot 50% Cabernet Sauvignon 20% Ciliegiolo 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

<b>BOTTLES PRODUCED</b>	24.000
<b>SERVING TEMPERATURE</b>	14 - 16 °C
<b>ALCOHOL</b>	12,7% Vol
<b>CELLARING</b>	5-6 years

<b>TOTAL ACIDITY</b>	5,3 g/l	<b>RESIDUAL SUGAR</b>	inf 0,5 g/l
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**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..