



# 2014

## *Perolla Rosso* Toscana

### *Igt* **VINTAGE FEATURES**

One of the most peculiar climatic trend of the last decade: -winter definitely warm and rainy, regular average temperatures during spring, with few rainfall; the months of July and August were instead a bit 'cooler than usual with frequent afternoon showers, while the month of October, with windy days and pleasant temperatures, allowed a smooth running of the harvest.

### **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**

25.000

**SERVING TEMPERATURE**

14 - 16° C

**ALCOHOL**

12,5% Vol

**CELLARING**

5-6- years

**TOTAL ACIDITY** 5,5 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..