



Perazzeta Erio Rosso Toscano I.G.T.

(AY-ree-oh ROH-so toh-SKAH-no)

Just swirl, sip, and enjoy. Perazzeta's famously lush, bright wines are the product of a rare fanaticism that produces among the lowest yields and most callused hands we have ever seen. The explosion of fresh fruit, delivered by Alessandro Bocci's first and only SuperTuscan, is difficult to compare with other wines one has tried. The balance, extract, and raw power is so intense it induces sensations of actually chewing cherries, prunes, and fresh dates. Named after Alessandro's ageless father, Erio is a young gun that is at the pinnacle of early release wines from Italia.



LOCATION

Toscana, Italia.
(Town of Montenero d'Orcia)
7 hectares. 300-340 meters.



SOIL

River stones. Chunks of quartz.
Ancient, flaky shells.



ESTATE

Perazzeta.
(pay-raht-ZAY-tah)



VINE

Spurred Cordon.
4,980 vines per hectare.
.75 bottle per plant average yield.



WINEMAKER

Alessandro Bocci.
(ah-lay-SAHN-dro
BOW-chee)



VINIFICATION

Fermentation in stainless steel
and malolactic in barrel.



VARIETALS

50% Sangiovese,
17% Merlot,
17% Cabernet Sauvignon,
16% Syrah.



BARREL

1st passage French barrique.



RESIDUAL SUGAR

1.4 grams per liter.



MATURATION

18 months in the barrel.
4 months in the bottle.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

14.5% by volume.



FOOD PAIRING

Filet mignon, dry, salty cheeses,
and savory stews.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

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