



Perazzeta Rita Sangiovese D.O.C.

(REE-tah sahn-jo-VAY-zay)

From Montecucco, on the southern fringe of Montalcino, comes this stunningly powerful, lush Sangiovese that is one of the best of its kind we've had. The zone is able to produce some of the most robust, unctuous wines in all of Toscana, and winemaker Alessandro Bocci takes full advantage of his estate's terroir. Aged in new French oak barrels, this wine pushes the boundaries of Sangiovese, re-defining the varietal yet again. Named after Alessandro's wife AND mother, he said of his wine: "I had no choice but to name it Rita!"



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 barriques.



VARIETALS

100% Sangiovese.



BARREL

1st passage French barriques.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

12 months in the barrel.
6 months in the bottle.



ACIDITY

6.2 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

14.5% by volume.



FOOD PAIRING

Tagliatelle with wild boar,
pork chops, and Prime Rib.



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

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