



Perazzeta Rita Sangiovese Riserva D.O.C.

(REE-tah sahn-jo-VAY-zay ree-ZAYR-vah)

From Alessandro Bocci, one of Toscana's greatest makers of olive oil and our wildly popular Rita Sangiovese comes his estate's reserve wine, Rita Riserva—a truly remarkable achievement. With grapes that echo the richness and complexity of Montalcino (he is just yards away), and the powerful innovation of the Maremma, Bocci has made, we believe, his finest wine yet. Destined to be allocated every year, this is a powerhouse that will please even the toughest critics.



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 for 28 days.



VARIETALS

100% Sangiovese.



BARREL

1st passage French barriques.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

18+ months in the barrel.
6 months in the bottle.



ACIDITY

5.9 grams per liter.



VINTAGE PRODUCTION

300 cases.



ALCOHOL

13.5% by volume.



FOOD PAIRING

Lamb shank, salty cheeses, and pâté.



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

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