



Perazzeta Sara Bianco I.G.T.

(SAH-ra BYAN-koh)

If there is such thing as a SuperTuscan white wine, Sara Bianco, Alessandro Bocci's counterpart to the wildly successful Sara Rosso Toscano would certainly qualify. Made from a fascinating blend of two classic Toscano varietals: Trebbiano and Malvasia Bianca, and two classic French varietals: Chardonnay and Sauvignon Blanc; each of the four wines are vinified separately, then blended slowly to test their integration at each step. Graced with aromas of lemon zest, sage, a touch of mango, and dried pineapple, Sara Bianco delivers a delightfully heady complexity.



LOCATION

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



SOIL

River stones, chunks of quartz,
and 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

Fermented in temperature controlled
stainless steel tanks for 20 days.



VARIETALS

25% Trebbiano,
25% Chardonnay,
25% Malvasia Bianca,
25% Sauvignon Blanc.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

6 months in stainless steel.
1 month in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

500 cases.



ALCOHOL

13.0% by volume.



FOOD PAIRING

Tuscan white beans, pancetta,
and chilled shrimp.



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

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