



Perazzeta Sara Rosé I.G.T.

(SAH-rah roh-SAY)

In the fulfillment of a dream, Alessandro Bocci from Perazzeta was able to procure a small plot of prime vineyard land just across the road from his estate, in Montalcino. The vines are too young to make Brunello, but are already producing wonderful fruit—absolutely perfect for a world-class Rosé. Made by Alessandro and his daughter, Sara, this beautiful rosato delivers unexpected power and delineation. Yes, it has richness. Yes, it is bold. But it is flinty and beautiful, and never heavy in the mouth.



LOCATION

Toscana, Italia.
(Montalcino)
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

The liquid has contact with the skins for only 12 hours. Filtered immediately after. Malolactic fermentation in stainless steel tanks for 20 days.



VARIETALS

100% Sangiovese.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.8 grams per liter.



MATURATION

1 month in the bottle.



ACIDITY

5.7 grams per liter.



VINTAGE PRODUCTION

200 cases.



ALCOHOL

13.9% by volume.



FOOD PAIRING

Fresh heirloom tomatoes, scampi,
ricotta ravioli, and calamari.



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

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