



Perazzeta Sara Rosso Toscano I.G.T.

(SAH-ra ROH-so toh-SKAH-no)

Alessandro Bocci, owner and winemaker at Perazzeta, is, in our opinion, making some of the best everyday wines in all of Toscana right now. Located in the D.O.C. region of Montecucco, just south of Montalcino, his wines have tremendous power, tension, and assertive terroir. Bright, stinging cherry, crisp acidity, and tantalizing earth tones make this pretty, yet interesting wine hard to resist. The everyday wine of the estate, "Sara," is named after Alessandro's daughter, and is a tremendous follow-up to his wildly popular Rita, first released in 2005.



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

Fermentation and malolactic
in stainless steel.



VARIETALS

90% Sangiovese,
10% Cilieggiolo.



BARREL

No barrel aging.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

2 months in the bottle.



ACIDITY

5.2 grams per liter.



VINTAGE PRODUCTION

2,000 cases.



ALCOHOL

14.0% by volume.



FOOD PAIRING

Penne with fresh tomatoes and basil,
roast chicken, and Parmesean cheese.



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

www.svimports.com