



PERVALE 2008

Pervale is an IGT Toscana wine from Azienda Agricola Urlari in Riparbella, Toscana.

BLEND:

Sangiovese, Cabernet Sauvignon, Cabernet Franc, Merlot and Alicante Bouchet.

HARVEST:

Mid-September, early October, handpicking and collection in 15-kg crates; strict sorting of grapes on the sorting table at the cellar.

VINIFICATION:

De-stemming and soft crushing; grapes are raised by conveyor belt using gravity rather than a pumping system. Temperature-controlled fermentation in stainless steel tanks.

Aging period: 12 months in French oak barrels and 6 months in the bottle.

ORGANOLEPTIC CHART

COLOR: Deep Ruby Red

NOSE: Intense and complex with notes of ripe red and small black fruit, cassis, chocolate and spicy vanilla oak.

PALETTE: Well-structured with a nice acidity reflecting the terroir. It has a long and well-defined finish.

ALCOHOL CONTENT: 14%

TOTAL ACIDITY: 4.8 g/l

PH: 3.67