



L'URLO [lùr-lo], literally "The Scream" or "The Howl"; taken from the winery's name, Urlari ("to yell").

Origin Toscana, Indicazione Geografica Tipica. ***Estate-Grown.***

Grapes 100% merlot

Production 3,000 bottles

Impressions Ruby red color, aromas of fruit and spices, especially chocolate and blueberry.
On the palette it is full-bodied, wrapped with elegant tannins and a clean finish.

Vinification L'Urlo's grapes are grown *entirely* at Urlari -- 700 to 800 feet above sea-level on soils with a predominance of clay, silt, and sand. The gently sloping vineyards and high concentration of gravel contribute to excellent drainage. The grapes age for 18 months in 100% new French oak barrels and 12 months in the bottle before release.

Alcohol Alcohol 14.5%

Total Acidity 4.7 g/l

PH 3.67

Recognition: Gambero Rosso: Due Bicchieri (Two glasses)

I Vini di Veronelli Guida Oro: 92 points

Producer Azienda Agricola Urlari, recognized as The **Tuscan Winery of the Year** by The 2017 New York International Wine Competition.

Importer: Urlari USA, LLC of Teton Village, WY.

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www.urlari.com