



PERVALE	[per val -ee]. Named for (per) the owner's daughter (Vale), the diminutive for Valentina.
Origin	Toscana, Indicazione Geografica Tipica, <i>Estate-Grown</i>
Grapes	28% Sangiovese 25% Cabernet Franc 25% Cabernet Sauvignon 15% Merlot 7% Alicante Bouschet
Production	26,000 bottles
Impressions	Deep ruby red color with an intense and complex aroma that combines notes of ripe red and small black fruit, cassis, chocolate and spicy vanilla oak. Well-structured with a refreshing acidity reflecting the Tuscan terroir. It has a long, balanced and well-defined finish.
Vinification	Pervale'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 are de-stemmed and lightly pressed prior to two weeks fermentation in conical-shaped stainless steel tanks before aging for 12 months in half new/half used French oak barrels and 12 months in the bottle.
Alcohol	14%
Total Acidity	4.8 g/l
PH	3.67
Recognition	DOUBLE GOLD at 2017 New York International Wine Competition
Producer	Azienda Agricola Urlari, named by the 2017 New York International Wine Competition the Tuscan Winery of the Year .
Imported by:	Urlari USA, LLC of Teton Village, WY.
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