

2008 vintage

TYPE	Maremma Toscana Igt
VINEYARD LOCATION	the Perolla <i>tenuta</i> (estate) in the Maremma (Massa Marittima, Grosseto)
ALTITUDE	100/150 metres
ASPECT	South, southeast
VINEYARD SIZE	30 hectares
YEAR PLANTED	from 1994 to 2000
SOIL PROFILE	The area was formed in the Pleistocene era and displays pebbly, sandy-clay reddish-brown soils. Other surface soils show a more compact clay-silt component rich in micronutrients.
TRAINING SYSTEM	Spur-pruned cordon
GRAPES	Cabernet Sauvignon 60%; Sangiovese 40%
HARVEST	15-19 September
VINIFICATION AND MATURATION	Maceration at 8° for 12/15 hours followed by a fermentation at 18° C. The wine matures <i>sur lie</i> for about one month to develop aromatic complexity, and is then filtered and bottled, and finally ages 2 months in the bottle
BOTTLES PRODUCED	20,000
SERVING TEMPERATURE	12° C
ALCOHOL	12.8% Vol
TOTAL ACIDITY	5.0 g/l
RESIDUAL SUGAR	1.8 g/l

