



LA MOZZA

MAREMMA TOSCANA

D.O.C. Maremma Toscana SANGIOVESE "I Perazzi"



VARIETY

85% Sangiovese, 5% Syrah, 5% Alicante, 5% Cilieggiolo

CHARACTERISTICS OF THE PRODUCTION ZONE

AREA: Magliano in Toscana, frazione di Montiano

ALTITUDE: 280 meters above sea-level.

EXPOSITION: east, west

SOIL TYPE: Sandy limestone and clay with a sandstone sub-soil

VINE DENSITY: 5000 plants/hectare

VINE AGE: 5 years

HARVEST INFORMATION

YIELD PER HECTARE: 75 quintals

DATES OF HARVEST: End of September

HARVEST METHOD: manual

VINIFICATION

The grapes are harvested by hand in the cooler hours of the early morning, de-stemmed and crushed and placed in temperature-controlled stainless-steel vats.

After the fermentation begins, the temperature is slowly raised until a maximum of 30°C/86°F. Maceration is performed with daily pump-overs and the occasional delestage (where the must is separated from the skins for a short period and then pumped over the skins left in the vat). Maceration lasts for about 20 days. After pressing, the malolactic fermentation takes place. Approximately 40% of the wine spends 8 months in used barriques or tonneaux. The various wines are then blended, stabilized and bottled the summer after the harvest.

ANALYTICAL DATA

Malolactic: 100%

Alcohol: 13.5% vol.

Residual Sugar: 1 g/l

Acidity: 5,4 g/l

pH: 3,58

TASTING NOTES

The success of the Maremma is in part due to its unique expression of Sangiovese and its ability to combine the influences of the nearby Mediterranean, an abundance of sunshine, and the strong evening temperature variation of the interior highlands. We wanted to keep our Sangiovese as it was originally conceived: a pleasing, easy-to-drink wine, never boring and never taken for granted. Here, the blend has helped us a little: with Sangiovese for structure, Syrah and Alicante give the Mediterranean connotation, and the Cilieggiolo to round out the fruit. The color is a pleasant and vivid ruby red. On the nose, the aromatic complexity is expressed with aromas of red berry fruits, some balsamic notes, light spiciness and hints of tobacco leaf. On the palate, its freshness backs up some silky tannins and balanced alcohol, resulting in fruitiness and drinkability. Pairs perfectly with traditional Tuscan dishes, regional patés and above all typical finicchino salami. Its frankness also makes Perazzi perfect with simple tomato-based pastas and even pizza and BBQ.