

TUA RITA

# PERLATO DEL BOSCO ROSSO

*Toscana Sangiovese Indicazione Geografica Tipica*



**Area of production:** Upper Maremma, Colline Metallifere zone

**Designation:** IGT – Indicazione Geografica Tipica – Toscana Sangiovese

**First vintage:** 1992

**Varieties:** 100% Sangiovese

**Planting density:** 5,000-9,000 vines per hectare

**Training system:** cordon spur and Guyot

**Soil:** markedly clayey with a fairly significant pebble fraction. The higher plots are more pebbly, those lower down have more silt.

**Vineyard management:** integrated pest management

**Average production:** 40,000 bottles

**Harvesting method:** manually in 15-kg cases

**Maturation:** 50% in 20/hl wooden vats; 50% in 40-hl tapered oak vats

**Serving temperature:** 16-18 °C

**Formats:** 75-cl bottles in 6-bottle cartons; 1.5-l in individual carton case

**Label:** designed by Raffaele De Rosa