

# P E R E L L I

## LE FORME



### DESCRIPTION

*Wine:* Red Toscana

*Appellation:* IGT

*Year:* 2021

*Grape Varieties:* Sangiovese 90%, Colorino e Canaiolo 10%

*Altitude:* 350 metri s.l.m.

*Features soil:* mainly rocky terrain with galestri, sandstones and alberese

*Average age of the vineyards:* 40 years

*Training system:* spurred cordon

*Maturation:* 10 months in concrete

*Aging:* 5 months in bottle

*Alcool:* 13,5 %

### VINIFICATION

Soft pressing, fermentation in cement at controlled temperature followed by malolactic fermentation.

Maceration on the skins for 20 days.

### TASTING

*View:* ruby red

*Hints:* sweet fruity hints, with notes of fresh berries accompanied by floral notes

*Tasting notes:* the mouth maintains freshness and the dynamism  
Simplicity and immediacy given by the refinement in concrete that preserves the notes originals of the vine

*Serving temperature:* 18 ° C

*Pairings:* first courses of meat, roast, aged cheeses and cold cuts



Perelli Winery  
Via della Crocina 12, Bucine, 52021 (AR)  
info@perelliwinery.it