



Perazzeta Syrah I.G.T.

(see-RAH)

Yes, the production quantity is accurate: about 80 cases per year. That said, from Perazzeta, comes this impossibly decadent Syrah, from one of our favorite zones in all of Italia, the Maremma in Toscana. An incredibly labor-intensive production, including thrice-checked grape selection and open-barrel fermentation, make this Syrah one of the greatest of its kind we have seen from Italia.



LOCATION

Toscana, Italia.
(Town of Montenero d'Orcia)
7 hectares. 300-340 meters.



SOIL

River stones. Chunks of quartz.
Ancient, flaky shells.



ESTATE

Perazzeta.
(pay-raht-ZAY-tah)



VINE

Spurred Cordon.
4,980 vines per hectare.
.75 bottle per plant average yield.



WINEMAKER

Alessandro Bocci.
(ah-lay-SAHN-dro
BOW-chee)



VINIFICATION

In open barriques for 15 days
with the cap broken by hand.



VARIETALS

100% Syrah.



BARREL

1st passage French oak barriques.



RESIDUAL SUGAR

1.5 grams per liter.



MATURATION

12 months in the barrel.
12 months in the bottle.



ACIDITY

5.45 grams per liter.



VINTAGE PRODUCTION

80 cases.



ALCOHOL

13.9% by volume.



FOOD PAIRING

Roast duck, pork tenderloin,
and eggplant parmesan.



Discovering the best hand-harvested, family-owned, earth-friendly Mediterranean wine.

www.svimports.com