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## PRODUCER PROFILE

Estate owned by: Rita Tua  
Winemaker: Luca d'Attoma  
Total acreage under vine: 62  
Winery production: 40,000 Bottles  
Region: Toscana  
Country: Italy

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## Tua Rita Perlato del Bosco Red 2016

### WINE DESCRIPTION

Perlato del Bosco is made entirely with Sangiovese from estate vineyards in Suvereto. The grapes are harvested and vinified in stainless steel before being aged for 12 months in a combination of French oak barriques and large barrels.

### TASTING NOTES

Concentrated, dense, nearly opaque purple in color, Perlato del Bosco delivers tantalizing aromas of blackberries, black cherries, currants, ripe plums, tea leaves, exotic spices, and leather. Rich and full-bodied on the palate, this wine's enticing fruit flavors are accompanied by notes of anise, violets, and peppery spice, all of which are framed by fine-grained tannins.

### FOOD PAIRING

Pair this wine with grilled filets, Mornay sauces, roasted Cornish game hens, and duck confit risotto.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard size:	63
Soil composition:	Clay and Pebbly
Training method:	Spur-pruned Cordon
Elevation:	330 feet
Vines/acre:	2,000-3,600
Yield/acre:	1.2-2.0 tons
Exposure:	Southeastern
Year vineyard planted:	1988-1997-2003
Harvest time:	September
First vintage of this wine:	1992
Bottles produced of this wine:	40,000

### WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	64-79 °F
Maceration technique:	Pumpovers
Length of maceration:	25-30 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques and Barrels
Size of aging container:	225 L and 5,000 L
Age of aging container:	Two-Three years
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	6 months