



MON CARUL

TECHNICAL DATA



PEROROSSINO
2017



Vino Rosso



Still red wine



Croatina
Barbera
Uva Rara



Alcohol: 14,5% vol
Residual sugar: 2 g/l
Total acidity: 5,15 g/l
pH: 3,51
Total dry extract: 33 g/l

TASTING NOTES



Pale ruby red
with garnet red highlights.



Complex, intriguing nose
with floral, fruity
and spicy aromas.



Full-bodied and full-flavoured.



15-18 °C



Slow-cooked red meat and game.



OUR OLDEST VINEYARD

The name Perorossino is a hint to a pear tree (*pero*) that grows in our oldest vineyard, whose leaves turn red (*rosso*) at the time of harvest.

Our grandfather Luigi planted this vineyard after the second world war while he was still a *métayer*. Since he couldn't afford to buy the costliest varieties, he chose to plant less expensive indigenous grapes such as Croà and Moradella.

Today those grapes, produced in small quantities by the 70-years-old vines, add unique overtones to the Perorossino blend of Croatina, Barbera and Uva Rara.



VINIFICATION

Manual harvest into small boxes.

15-day maceration.

1-year ageing in 500 l *tonneaux*.

Further ageing in bottle for 1 year.



VINEYARDS SPECIFICS

Training system:
vertical trellis

Pruning system:
Guyot

Vineyards orientation:
east, south-east

Soil type:
clay

Altitude:
420 m AMSL

Average age of the vines:
70 years

Vines per hectare:
4.000-4.500

Yield per hectare:
4 tons

