



MON CARUL

TECHNICAL DATA



PEROROSSINO
2018



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



Deep 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 and 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 sharecropper. Since he couldn't afford to buy the costliest varieties, he planted 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 plastic 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

