Produced and estate bottled by
Calatroni Società Agricola S.S.
Montecalvo Versiggia (PV) - Italy
Produced in Italy

MON CARUL

TECHNICAL DATA

PEROROSSINO
2019

Vino Rosso

Still red wine

Red grapes

Alcohol: 13% vol
Residual sugar: 2 g/l
Total acidity: 5,15 g/l
pH: 3,51
Total dry extract: 33 g/l
Contains sulphites
Energy: 77 kcal x 100 ml

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 several less expensive indigenous grapes.
Today those grapes, produced in small quantities by the 70-years-old vines, add unique overtones to the Perorossino field blend.

VINIFICATION

After the harvest (late September-early October), fermentation in stainless-steel tanks and 20-day maceration. Further ageing for 1 year.

VINEYARD SPECIFICS

Training system:
vertical trellis
Pruning system:
Guyot
Vineyard exposure:
east, south-east
Soil type:
clay
Altitude:
420 m AMSL
Average age of the vines:
70 years
Vines per hectare:
4.000-4.500