



SAN FELICE

Perolla Rosso

Toscana Igt 2019



Red wine with prevailing characteristics of aromatic freshness. A judicious blend of Bordeaux and native grapes, faithful expression of Tuscan wines contemporary style. Perfect daily-wine.

Vintage Profile

Winter 2019 was characterized by rains and snowfalls that allowed the deposit of water reserves; average spring temperatures favored an early April budbreak and high summer temperatures in June, July and August brought the grapes to perfect ripening. In general, the 2019 vintage has produced well balanced wines with an excellent aging potential.

Tasting Notes and Pairings

Young, but rich ruby. The nose yields refreshing scents of raspberry, cherry, and lavender, and it is harmonious and enjoyable on the palate. First courses, light meats, and light main courses. Perfect as well with fish soups and chowders.

Grapes

Merlot 50%
Cabernet Sauvignon 20%
Ciliegiolo 20%
Sangiovese 10%

Vinification & Maturation

9 days fermentation on the skins at 28–30° C, followed by malolactic fermentation and brief maturation in steel.

Bottles Produced

20.000

Serving Temperature

14–16 °C

Alcohol

13,2% Vol

Cellaring

5–6 years

Total Acidity

5,8 g/l

Residual Sugar

inf 2,0 g/l

Size

