



LA MOZZA

MAREMMA TOSCANA

"I Perazzi" Sangiovese DOC Maremma Toscana

I Perazzi, the foundation of the La Mozza winery, was created to be unlike most typical Sangiovese. The blend, which includes Mediterranean varieties, is more expressive and better demonstrates the potential of Maremma's terroir. I Perazzi is named after the pear-like fruit that grow on our estate and are depicted on the label.

GRAPE VARIETIES

85% Sangiovese
5% Syrah, 5% Alicante
2% Colorino, 3% Ciliegiolo

TASTING NOTES

Juicy dark fruit mingles with spice and licorice on the palate. The bright, ripe cherry and soft texture makes this a natural match with fresh Mediterranean flavors and dishes.

GREAT WITH

Tomato-based pastas. Pizza. Roast turkey and pork. Barbecue.

"...sexy, juicy...
loaded with fruit,
underbrush, smoke and
licorice nuances... plump
frame... an outstanding
value."

VINIFICATION

Indigenous yeasts and longer than usual maceration period (15 - 20 days).

30% of the wine is aged in used French barriques for 6 months

VINEYARD LOCATION

Magliano in Toscana in the Maremma Toscana DOC

SOIL TYPE

Rocky, with limestone and rich with minerals

VINE TRAINING SYSTEM

Guyot

VINES PER HECTARE

6000

AVERAGE AGE OF VINES

10 years

PRODUCTION

approx. 10,000 twelve bottle cases

WINEMAKERS

Gabriele Gadenz, Maurizio Castelli

