



# PERCEPTUM IGT



AVAILABLE VINTAGES	Various
VARIETALS	20% Sangiovese and remaining 80% Cabernet, Merlot, Syrah and Petit Verdot
VINEYARD ALTITUDE	400-450m (1200-1350Ft) above sea level.
PLANTING SYSTEM	Level Spurred Cordon
AVERAGE VINE AGE	15 years
PLANT DENSITY	Circa 5000 plants per hectare
MICROCLIMATE	A temperature that is never excessive in the summer not too cold during the winter. Light but constant ventilation. Southern orientation.
VINIFICATION	In small cement vats (20-30HL) fermentation occurs under controlled temperature with pumpover, pigeage and delestage. Macerated for a minimum of 15 days.
AGEING METHOD	12 Months in French barriques
BOTTLES PRODUCED	Circa 3500
ALCOHOL CONTENT	13,50%
TOTAL ACIDITY	5-5,5g/L

#### TASTING NOTES

A bright and intense red color tending towards burgundy with ageing. Smooth yet mouth filling with well-integrated noble tannins giving it extreme balance and persistence. The nose palate harmony is full of fruity aromas. An intense nose, rich in flavor, and caressing with a pleasant aroma of red fruit and spices.

#### RECOMMENDED PAIRINGS

Typical Tuscan cuisine such as bean or lentil soup, lard, tripe, gmae, grilled meat, pate, aged cheese.



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