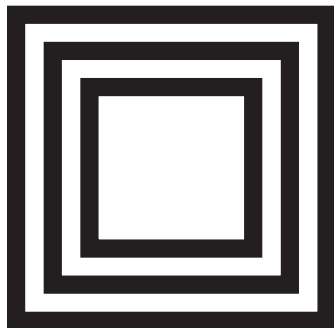


LA MOZZA



## Morellino di Scansano

*I Perazzi, the foundation of the La Mozza winery, was created to be unlike most typical Morellino di Scansano. 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% Morellino (the local name for Sangiovese in Maremma), 5% Syrah, 5% Alicante, 2% Colorino, 3% Cilieggiolo

### 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 Morellino 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 Morellino di Scansano DOCG

### 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