# URLARI **L'Urlo**IGT TOSCANA

CATEGORY: Bold Reds



### OVERVIEW

A world-class Merlot that embodies the elegance of Tuscany and stands up against some of the best Merlots in the world.

100% Merlot Riparbella, Tuscany, Italy 14.5% Alc. by Vol.

#### VINTAGE

**WEATHER:** The 2020 growing season was a warm vintage characterized by a long, rainy winter, a cool spring, and a hot, dry summer with significant temperature moderation in August due to some rainfall.

92 pts - La Guida Oro

#### SITE

Urlari is located on a hill, and sometimes there is also a cold, dry wind (tramontana) from the north. Exposure of the land: east, south, and west, with ventilation that always comes from the sea (west).

**ELEVATION:** 800 ft.

**SOILS:** 35% clay, 27% silt, and 38% sand, with a good presence

of lithoid skeleton.

VINES: 7800 plants/ha | Average age of vines: 13 years



## TASTING NOTES

Pack Size: 6/750ml

**UPC:** 736040526636

Deep red with a great mix of spices, chocolate and blueberry on the nose. A full bodied wine with elegant tannins and a clean finish.

#### **PAIRING SUGGESTIONS**

A perfect pairing with roasts, wild game, grilled meats or seasoned cheeses.

#### WINEMAKING & TECHNICAL DATA

**FERMENTATION:** The grapes are deposited on a gravity fed conveyor belt to avoid damaging the skins while he leaves and stems are removed. From there, the fruit moves via conveyor belt to a filtering machine that gently breaks the skins to release juice as the grapes drop to fill a conical-shaped stainless steel tank. Temperature-controlled fermentation begins and juice is pumped over the grapes every 6 hours. After 2 weeks the grapes are gently pressed.

**AGING:** Aged 15 months in 100% new French oak barrels and followed by 12 months in the bottle.

**PH**: 3.60