Winemaker: Omero and Gianluca Narducci
Generation: 1st

PERAZZETA

Sara Rosso Toscano IGT

Perazzeta is, in our opinion, making some of the best everyday wines in all of Tuscany. Located in the Montecucco DOC, just south of Montalcino, the vines benefit from a sun-drenched, inland climate and rich clay soils. Life in this part of the Maremma is rustic and peaceful, with wines that display great tension and assertive terroir. This friendly alternative to Chianti delivers bright cherry, balaced acidity, and tantalizing earth tones - perfect for pairing with an Italian picnic, traditional ribollita soup, or your favorite pizza.

WINEMAKER BIOGRAPHY

First generation producers in Tuscany's wild Montecucco district, father and son Omero and Gianluca Narducci are literally living out their dreams. Both grew up on farms, with Gianluca recently earning his degree in agronomy, and together they've set their sights on a brand-new winemaking tradition.

ENOLOGIST

Maurizio Castelli

TASTING NOTES

Color	Bright, ruby red
Nose	Dark cherry and earth
Palate	Bright and balanced cherry with light, integrated tannins
Finish	Elegant, smooth, long finish

VINEYARD & VINIFICATION

	12
Vineyard Location	Toscana IGT, Tuscany
Vineyard Size	13 ha
Varietals List	90% Sangiovese 10% Ciliegiolo
Farming Practices	Sustainably farmed; dry-farmed; grapes picked by hand
Elevation	300 m
Soils	Clay with river stones, quartz, and ancient flaky shells
Maturation Summary	Bottled for 2 months
Alcohol	14.0 %
Acidity	5.2 g/liter
Residual Sugar	0.3 g/liter
Annual Production	12,000 bottles

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PERAZZETA

Located in the hilltop village of Montenero, Perazzeta lies just across from Montalcino and enjoys a panoramic view of the Val d'Orcia in between. Driving up the dusty road to the cellar - located in a renovated farmhouse with stone walls and vaults dating back to the early 1500s - one is surrounded by silvery olive trees, yellow Scotch Broom, and even the occasional succulent. The extinct volcano, Mount Amiata, can also be seen in the distance, sleeping the day away. Here in the region known as Montecucco, considered one of the best places on earth to grow Sangiovese (and also part of the greater region known as the Maremma), life is sunlit, rustic, and peaceful. Italians refer to this remote corner of the world as their Wild West, complete with local cowboys, called Butteri Maremmani. Thus, while it sits just across the valley, the birthplace of Brunello seems at once close and a world away...

Hailing from Arezzo, Omero Narducci had always dreamed of owning vineyards and a farm. When his son, Gianluca, earned his degree in agronomy, Omero (whose own successful career has been in IT) discovered Perazzeta, eventually purchasing the estate from beloved Small Vineyards producer, Alessandro Bocci. Now 22, Gianluca Narducci lives above the cellar and oversees the estate's production. While young, he is deeply passionate about his family's new project. As a boy, he spent countless hours at his grandparents' property in Subbiano, learning how to work with sunflowers, wheat, and alfalfa. His nonno also had an excavation company that specialized in preparing soil for vineyards and his nonna bred sheep, even crafting one of the first certified organic cheeses in Toscana. Ergo, Gianluca's connection to the land has always been layered and panoptic, and it started early in life.

Today, Perazzeta has 13 hectares under vine, with the spotlight shining squarely on Sangiovese. All plants enjoy SW exposure, rich, calcareous soils, and 250 to 380 meters of altitude. Plantings are dense (5200 per hectare), and yields are low, at just over 1 bottle per vine. While some local farms work with Sangiovese Grosso, the Narducci's elected to cultivate another strain, known as Ampelos Tea 15. Like its more famous cousin, this clone of Sangiovese possesses rich hues, intense aromatics, powerful polyphenols, and persistent tannins. Unlike Sangiovese Grosso, however, Tea 15 has loose clusters and is less susceptible to mold.

PERAZZETA

REGION

TUSCANY

One of the most recognizable regions in the world, Tuscany has an enological history dating back to the era of the Etruscans. Like Piedmont, Tuscany's daily life is interwoven with its food and wine... In sum, vino is a daily facet of the Tuscan lifestyle. With winding roads, sculpted cypresses, and romantic hilltop towns, Tuscany's beauty is legendary, and for many, Florence - once the epicenter of the Renaissance - provides a cultural heartbeat. That said, while the rolling hills of Colli Fiorentini help form a baseline in the minds of many Americans, the region is also home to Italy's Apennine mountain range (stretching from north to south), the wild, southern Maremma district, and a gorgeous, rugged coastline. In the end, Tuscany is topographically quite diverse, and wine zones range from warm and coastal to surprisingly high, continental, and cool.

As one of Italy's most prolific and historic wine regions, it's no wonder Tuscany has so many dedicated and regulated wines. There are currently 42 DOC's and 11 DOCG's. The latter include, of course, Chianti, Chianti Classico, Brunello di Montalcino and Vino Nobile, all predicated on the single red grape that dominates Tuscan production: Sangiovese. Roughly two-thirds of the vines in Tuscany are devoted to this noble varietal, which also happens to be Italy's most planted grape overall. Beyond this, winemakers have been increasingly supplementing vineyards with Merlot and Cabernet Sauvignon (both with a 300+ year history in the region). For better or worse, white varieties generally take a distant back seat to the reds, with Trebbiano Toscano being the most widely planted and Vernaccia and Vermentino enjoying more prestige.

TOSCANA IGT

Italy's first, most famous, and most broadly used IGT, this label allows for wines to be made in any village in any of Tuscany's 10 provinces, from Firenze to Grosseto. Likewise, wines can be made in virtually any style, using a long list of varieties, freeing producers from the stiff regulations surrounding DOCs and DOCGs. Its creation revolved around the advent of 'Super Tuscans' and the need for an official tier of wine in between the DOC and Italy's lowly "Vino da Tavola", which doesn't even allow a vintage to be printed on the bottle.

During the late 1960s, around the same time that Italy's DOC system was established, a number of famous producers in southern Tuscany – including the town of Bolgheri – began making expensive, high-quality, modern-style wines, often incorporating Bordeaux varietals. As well-made as they tended to be, these so-called 'Super Tuscan' blends had no historical precedent, and therefore didn't qualify for any of Italy's new appellations. As their wines gained in international acclaim (and price), and with no other recourse than to label their wines 'Vino da Tavola', producers began petitioning the government for another option. Finally, in 1992, the Italian government conjured a new wine classification category: Indicazione Geografica Tipica (IGT). This created a successful middle ground, allowing wines to print their vintage, varietal (as long as the wine contains at least 85%) and region of origin. Beyond this, very few regulations exist to constrain the winemaker. France's version is VDP (Vin de Pays) and the EU as a whole now uses the equivalent IGP category on wine labels.