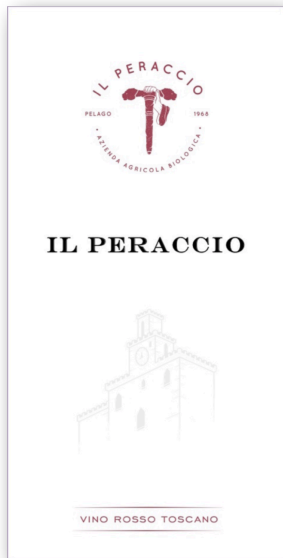




Azienda Agricola Il Peraccio 2016



REGION	Toscana I.G.T.
GRAPES	90% Sangiovese, 5% Canaiolo, 5% Colorino
VITICULTURE	Organic farming on 3 hectares.
VINICULTURE	Fermentation in stainless steel tanks for 20 days with brief, daily remontage and one delestage. Aged 12 months in 1 and 2 year old French tonneaux.
SOIL	Fair, rich in limestone
ALCOHOL	13.5%
PRODUCTION	250 cases

The Il Peraccio farm has belonged to the Masiero family since 1968. It is located on the Florentine Chianti hills between the confluence of the Arno and Sieve rivers.

Initially, the production of wine and olive oil was destined almost exclusively for consumption in the ancient and renowned family restaurant "Cammillo", located in the historic center of Florence. About eight years ago the production also extended to the external market, and has expanded and improved its products by embracing organic cultivation.

Red and white wine are produced, both of which have been expertly prepared, following the ancient recipe of Bettino Ricasoli's Chianti Classico.

These wines originate on the slopes of the hills which from Paterno di Pelago degrade towards Carbonile, a few kilometers from Florence. The cultivation method is completely organic, in fact the grapes are harvested entirely by hand giving rise to very fragrant red wines, ready to drink, flowing, tasty and dry, like traditional wines of Central Tuscany. In addition, for two years the company has embarked on an amphora vinification process creating two wines that summarize the originality of the vessel itself without neglecting the traditional scents. These were dedicated to the company's founders: Diva (Trebiano and Malvasia) and Bruno (Sangiovese and Cabernet Franc).
