



OUR NEW LABELS

A palette of brilliant colours.
The colours of the Maremma, the hues of trees,
of fragrances, of blossoms.
Each hue, a different nuance.
Each nuance, a different niche.
In each niche, the figure of a knight.
The knight of San Felice.
Each bottle of Perolla tells a story.
The story of the world behind each of our
wines.

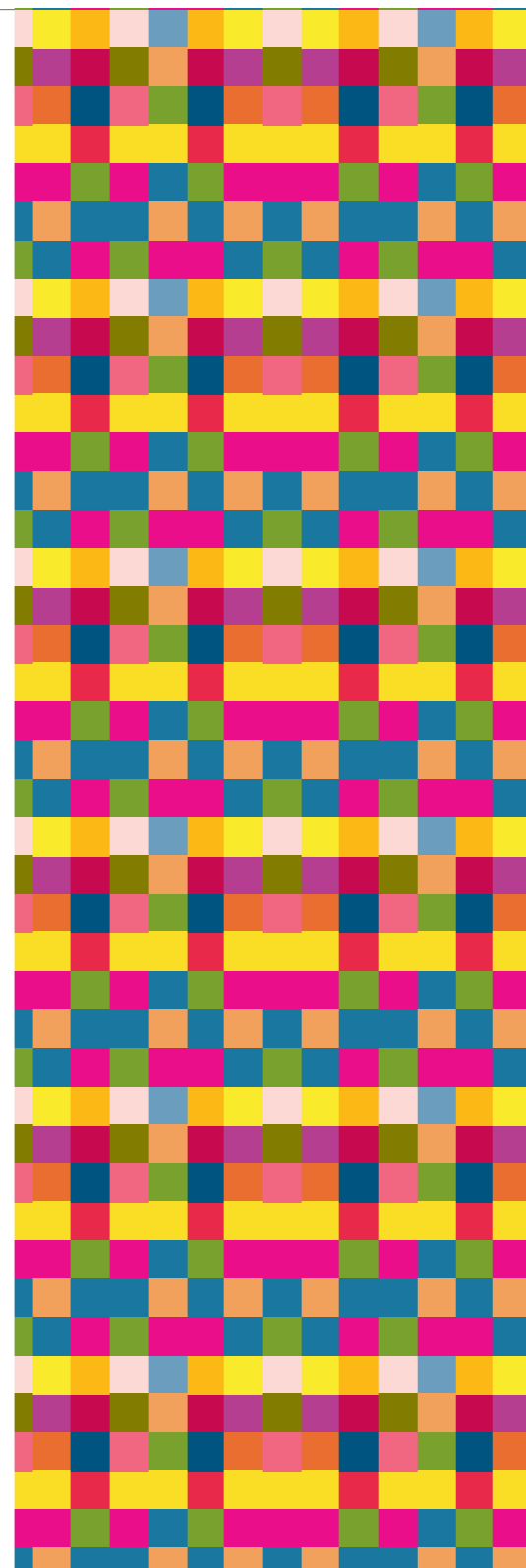
Alongside the historical winery estate in Chianti
Classico and the tenuta of Campogiovanni in
Montalcino, Agricola San Felice has been
active since the 1990s in the Maremma as
well, with Tenuta Perolla.

TENUTA PEROLLA FRONTIER OF INNOVATION

Tenuta Perolla's one thousand hectares, that
rise up the hillslopes around Massa Marittima,
are dedicated to two main objectives:

- one of Italy's most prestigious Chianina
cattle-breeding operations;
- innovative viticulture quite outside traditional
production parameters.

With its 50 hectares of modern, highly-
specialised vineyards, Perolla represents
Agricola San Felice's latest challenge, a winery
that has always prided itself on research and
innovation. Perolla offers the dream of a wine
of absolute quality, modern in style but showing
deep roots in its local terroir.



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PEROLLA MAREMMA TOSCANA IGT

Maremma Toscana IGT is a youthful red wine, largely Merlot, with small amounts of Sangiovese and Syrah, a wine that is fruit-forward, fragrant, and utterly delicious. The mild maritime climate, which ensures a gradual, complete ripening of the grapes, is clearly reflected in the velvet-smooth texture of this wine. It is fermented in stainless steel, then undergoes a brief maceration on the skins and is bottled in the spring following harvest.



Ruby red in appearance, youthful, but complex. The crisp, refreshing bouquet is redolent of raspberry, cherry, and lavender. On the palate, it is appealing and harmonious.



A wine to be enjoyed throughout the meal. Enjoy it with antipasti of cured meats, with risottos and tomato-sauced pastas, and with fish chowders.



ROSATO MAREMMA TOSCANA IGT

This rosé is made from Sangiovese and Cabernet Sauvignon grapes. In the initial stages of the fermentation, the must is drawn off the skins (saignée process), which produces its pinkish hue. The resulting rosé marries the elegance of a white wine to the structure of a young red wine.



Aromas of cherry, strawberry, and raspberry. On the palate, an elegant, fruity wine but one displaying impressive structure and staying power as well.



A fine wine for enjoying throughout the meal. Perfect with charcuterie, Tuscan crostini, veal and poultry, but with soups and fish-based dishes as well. Wonderful as an aperitif.



VERMENTINO MAREMMA TOSCANA IGT

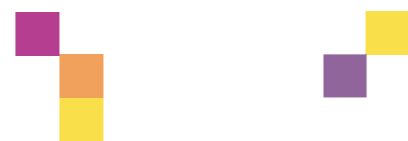
Long traditional to the Maremma, the Vermentino grape variety achieves perfect ripeness in the hills in this area, thanks to the nearby Mediterranean, which tempers the weather, particularly in the autumn. The addition of a small amount of Sauvignon Blanc enriches the aromas and improves the wine's structure.



Straw yellow in appearance. Fragrances of grapefruit, spring blossoms, and new-cut grass. On the palate, it is elegantly delicate with a subtle citrusy edge.



Ideal as a aperitif, but enjoy this very versatile wine with light first courses, with all kinds of fish, and with veal and poultry.



POGGIBANO MAREMMA TOSCANA IGT

This wine is made from specifically-selected grapes grown in the Poggibano vineyard, in which Merlot and Cabernet Sauvignon have always achieved high levels of perfection. The final blend, predominantly Merlot, is assembled after a 12-month maturation in oak barriques, and it then receives a 6-month bottle ageing.



The wine exhibits a deep red, purple-flecked tonality, then releases a rich, complex bouquet displaying a wealth of wild red berry fruit, blackberry, blueberry, and cherry, along with notes of vanilla and spices that subtly enrich the nose. On the palate, it is expansive, well balanced, and warm.



First courses with wild game sauces, roast lamb, and boar stews.



PEROLLA

MAREMMA TOSCANA

