

# La Mozza

## Maremma

In 2001, Lidia Bastianich, Joe Bastianich and Mario Batali joined forces to create La Mozza, a 100 acre property located in the Maremma region of Tuscany. It is located near Scansano, southwest of Montalcino, about 10 miles from the Tyrrhenian sea.

Unlike other regions of Tuscany which are bound to regulations defining and restricting grapes and wine styles, Maremma allows more freedom. This was important for realizing the team's goal to produce unique wines. Under the direction of winemaker Maurizio Castelli - who also makes the celebrated Bastianich wines of Friuli - full use was made of several Mediterranean varieties not traditionally associated with Tuscan viticulture. Notably, these include Alicante, Petit Verdot, and Syrah.

*I Perazzi* is unlike most Morellino wines which see little or no time in oak. It is a blend of 85% Morellino (the local Sangiovese), 4% Syrah, 4% Alicante, 3% Colorino and 4% Cilieggiolo. It is fermented with indigenous yeasts and subjected to a longer than usual maceration period of 15 - 20 days. 75% of the wine is aged in French barriques of second and third use for 10 months.

*I Perazzi* is named after the fruit trees that grow on the estate and bear a pear-like fruit, which is depicted on the label. 6,000 cases were produced.

90 points Robert Parker's Wine Advocate: "The 2006 Morellino di Scansano I Perazzi is an especially sexy, juicy Morellino loaded with fruit, underbrush, smoke and licorice nuances that emerge from its generous, plump frame. It should drink beautifully over the next few years. Best of all, it is an outstanding value. Anticipated maturity: 2008-2011."

