

SYRAH ROSÈ

A wine inspired from the notes and the flavors of our soil. The winds coming from the sea and the spring rains give the life to a wine strongly aromatic. His reflections and floral notes bring you back in time. It caress the palate with a complex and elegant structure. It's perfect to pair with seafood dishes and white meats or with a charcuterie board.

Varietal: Syrah 100%

Location: Aprilia (Lt)

Vineyard surface: about 5 hectares

Vineyard altitude: about 150 m s.l.m.

Type of soil : volcanic, rich skeleton and mineral elements.

Row of the vineyard: Guyot espalier

Density: 4.333 vines per hectare

Production per hectare: 98.000 kg

Soil yield: 60%

Harvest time: early September

Type of selection: by hand in crates

Vinification: with short cryomaceration of the grapes, soft pressing and pressing, followed by static clarification of the must. Alcoholic fermentation in steel with controlled temperature

Malolactic fermentation not carried out

Finishing method, batonnage in steel for at least 2 months, then in the bottle before being put on the market.

Temperature of service: 8/12°C.

Vol 13%

