

SYRAH

An intense and sensual wine that brings to the memory further and exotic places. His color and his reflections seems Rubin, a precious and elegant stone as this wine. His aromatic notes goes from the licorice to the violet, from the cherry to the black pepper. On the palate is full body and persistant, with a lingering tannin refined during his time in barriques.

Ideal to pair with traditional Italian dishes, charcuterie boards with seasoned cheeses, rigatoni with carbonara sauce, cacciagione, dark chocolate

Varietal: Syrah 100%

Location: Aprilia (Lt)

Vineyard surface: about 5 hectares

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

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

Row of the vineyard: Guyot espalier

Density: 4.333 vines per hectare

Production per hectare: 1.5 kg

Soil yield: 65%

Harvest time: early September

Type of selection: by hand in crates

Vinification: in red, alcoholic fermentation conducted with controlled temperature with continuous delestage and pumping over.

Malolactic fermentation entirely carried out in French oak barriques.

Finishing method, batonnage in steel for at least 4 months, then in the bottle before being put on the market.

Temperature of service: 18/20 °C.

Vol 14%

