



I.G.T. Toscana "Syrah"



TIPE OF WINE : Typical Geographical Indication



PRODUCTION AREA : Montenero d'Orcia Grosseto



GRAPES: Syrah 100%



PRUNING: spurred cordon



HARVEST: handmade in the last week of september



VINIFICATION : Fermentation in open container for 2 weeks at a controlled temperature with frequent lowering of the lees



REFINEMENT: 18 months in french oak barrels and 6 in bottle



AGING: long period

ALCOHOL: 14,5%

SUGAR: (g/l) < 1.05

TOTAL ACIDITY : (mg/l) 5.4



Tasting:

COLOR: Intense ruby red

BOUQUET Fruity and seductive with subtle notes of oak

PALATE: Intense, with notes of spice and wood.

COMPLEMENTS : An important wine, recommended especially with red meats, game, meats cooked in sauces, and mature cheeses. Especially good with: Pork fillet with honey, raisins and walnuts (Filetto di maiale con miele, uvetta e noci).

