

# SYRAH

Veneto - I.G.P.



DRY RED WINE

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## MY PASSION

The label encourages to free interpretation and is complex like Syrah grape. Woman, warrior and winemaker in embrace, passionate like a heart and red colour. At the bottom the roots we should never forget...

### Growing area:

Colli Berici, Lonigo (Vicenza)

### Soil type:

Clay, limestone

### Grapes varietales:

100% Syrah

### Technical data:

Alcohol 14,5%  
Residual sugar 1 g/l  
Total acidity 5,7 g/l  
Dry extract 30 g/l  
pH 3,40

### Vineyard management:

Organic fertilization and hand pruning, shoot-thinning, leaf-pulling, cluster-thinning. Grapes are manually picked cluster by cluster between 2nd and 3rd decade of September.

### Wine making process:

Grapes are air-dried for about 20/30 days. 40 days spontaneous fermentation with indigenous yeast in concrete tanks. Minimum 48 months of ageing in new barrique followed by 1 year in the bottle.

### Ideal food pairing:

Perfect with fine dishes, grilled beef, game, lamb, mature and goat milk cheeses. Cold cuts as capocollo and coppa.

### Serving temperature:

18°C

### Recommended glass:

Ballon

### Colour:

Intense ruby red, turns garnet with age.

### Nose:

Intense bouquet of black pepper, chocolate, blueberry and cranberry, finishes long and full with tobacco, licorice, rhubarb and coco notes.

### Taste:

Warm, embracing, rich, tannic and full bodied. Expressive, dense back by fine tannins and plum, cherry, chocolate and mint accents.

### Available format sizes:

0,75 Lt

### Packaging:

6 bottle cases. Wooden box for 1/2/3/6 bottles of 0,75 Lt

