



# SYRAH

## VENETO IGT

GRAPES: Syrah

HARVEST and CELLAR:

We pick the grapes by hand in the middle of September. When the grapes arrive in the cellar, after the crushing, they slowly start a natural long fermentation by controlled temperature. The pressure allows to obtain wine and pommace. The wine are stored in the oak barrels where it rests for few months. After this stage, the wine is ready for bottling and to spend other 6 months in bottle before to be uncorked.

THE WINE:

It's a strong ruby red wine, with some fruity scented notes of blackberry, plums and rhubarb and also some spicy ones, such as cloves, licorice with balsamic notes. The taste is warm and soft, with a good tannin.

750 ml bottles

Serving temperature: 16°C

Alcohol: 13% vol.

Sugar content: 1,6 g/l

Total Acidity: 5