

## Syrah Maremma Toscana I.G.T.

GRAPES:	Syrah
PRODUCTION ZONE:	The Tuscan Maremma
ALTITUDE:	100-150 m (330-495 ft.) above sea level
TYPE OF SOIL:	Rich and deep, with a highish clay content
TRAINING SYSTEM:	Cordon Spur
PLANT DENSITY:	5.128 vines per hectare (2.075 per acre)
HARVEST PERIOD:	10th September – 30th September
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	16° - 18° C (61° - 64° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

### TECHNICAL INFORMATION

Following traditional red wine vinification (with meticulous maceration on the skins) and the malolactic fermentation, the wine matures for a brief but important period in small oak barrels.

### TASTING NOTE

The Syrah from the vineyards of the Maremma has an intense color and a distinctive bouquet, in which its typical spiciness predominates. Rounded and complex on the palate, it displays full, well-balanced fruit and a long finish.

### SERVING SUGGESTIONS

Ideal with full-flavored pasta and rice dishes, or with grilled red meats. Stewed wild fowl complements its spicy qualities to perfection.

Syrah



Tenuta Sassoregale