

Syrah Maremma Toscana DOC

Syrah

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:	Spurred Cordon
PLANT DENSITY:	5.128 vines per hectare (2.075 per acre)
HARVEST PERIOD:	10th September – 30th September
ALCOHOL LEVEL:	14,00 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/5 years
BOTTLES PER BOX:	6 - 1
FORMAT (CL):	75 (25,3 oz) - 150 (50,72 oz)

TECHNICAL INFORMATION

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

TASTING NOTE

The Syrah, merked by the environment of the Maremma, has intense color and distinctive fragrances, in which its typical spiciness predominates. Rounded and complex on the palate, it displays full balance and a long finish.

FOOD MATCHINGS

Ideal with tasty entrées and with grilled red meats. Chiken with gravy enhances its spicy component.



Tenuta Sassoregale