

# SYRAH

Toscana IGT



LE ANFORE

*Elena Casadei*



**Name and appellation:** Syrah, Toscana IGT.

**Grape variety:** 100% Syrah.

**Bottles produced:** 5500 bottles.

**Soil type:** mainly clayey, with considerable mineral content.

**Planted:** 2003.

**Density:** 6900 vines per hectare.

**Training system:** Guyot.

**Yield:** about 1.2 Kg of grapes per vine.

**Harvest:** manual, with a meticulous selection of the clusters.

**Vinification:** after being destemmed part of the grapes are lightly crushed and part left whole. Fermentation of the crushed and whole berries takes place naturally, without adding yeast. The wine is then left in contact with the grape skins for 30 to 40 days, depending on the vintage.

**Aging:** 100% in terracotta amphorae for 6 months, and then for another 4 months in bottles.

**Aging capacity:** at its best within 5 years from harvest.

**Tasting notes:** hints of cherry, blackberry, wild berries, and an elegant nuance of black pepper. An excellent acidity sustained by delicate, well-blended tannins.

**Suggested pairings:** wonderful with game, pork roasts (especially with apples and applesauce), opulent medium-aged cheeses. An ideal meditation wine.

**Serving temperature:** 16° C in summer, 18° C in winter.



Biointegrale



Biologico



Agricoltura Biodinamica



Red



750 ml



14%