



SYRAH

TOSCANA

Syrah Podere Roseto is made from our vineyards located in Doc bolgheri area where sea breeze and summer sun are able to create a unique wine

Variety: Syrah

Training system: spur cordon

Yield per hectare: not more than 80.000 kg/ha

Soil: clay soil, skeleton\gravel presence

Harvesting Time: third week of September

Vinification: first fermentation in steel vats and spontaneous malolactic fermentation during ageing

Wine ageing: in wood and 6 months in bottle

Colour: deep ruby red

Serving temperature: 16/18 degrees

Tasting notes

This shows a deep ruby red. Notes of black pepper are followed by generous floral and fruity impression. Intense on the palate, it has gentle and enveloping tannins

Wine pairing

Wild board, roasted meats and grilled beef