

Syrah

IGP UMBRIA SYRAH

Elegant, refined and innovative, our SYRAH is an intense red wine from the Umbertide area, among the green Umbrian hills. Aged for 18 months in large French oak barrels it develops aromas of ripe black fruit and oriental spices. Perfect for long aperitifs and dinners with friends.



PRODUCTION AREA:
Umbertide

GRAPE VARIETIES:
100% Syrah

SOIL:
Clay-rich

VINES GROWING:
Spurred cordon

HEIGHT A/S:
300/400m a.s.l.

MICROCLIMATE:
Typically Appenninic

PRODUCTION PROCESS:
Alcoholic fermentation on the skins at low temperature of 20-23°C in steel tanks – duration approx. 15/20 days. Malolactic fermentation fully done.

AGEING:
in steel tanks for about 3-4 months, followed by about 18 months in large French oak barrels. Additional 4-5 months min. once bottled.

ALCOHOL CONTENT:
13,5% vol.

SERVICE TEMPERATURE:
12-14°C

DRINKABILITY AND PAIRINGS:
elegant and innovative red wine obtained from our Syrah grapes. It develops refined aromas of ripe black fruit and oriental spices, well balanced by the scent of freshly cut grass. Medium bodied wine that is nicely round on the palate. Good evolution in the bottle up to 3-4 years. Suitable for aperitifs and meals of good structure.