

MORMOFAIA

AGRIOS - Syrah Rosso Toscana

Indicazione Geografica Tipica



WINE PRODUCTION AREA: Hills of the borough of San Gimignano – height 300 metres above sea level.

WINE GRAPES: 100% Syrah.

TYPOLOGY OF THE SOIL: Origin, tendin to sandy, framework present.

GROWTH AND CULTIVATION SYSTEM: Guyot, with 6-8 buds. Density 5.000 vines per hectare, yield no superior to 50 quintals grapes per hectare, green pruning.

HARVEST: Manual, in small crates of 15/20 Kg capacity, in order to preserve the integrity of the cluster until the transfer in the cellar. Limited cold maceration of grapes at about 6°C for 2 days before pressing to extract all aromas.

VINIFICATION: Alcoholic fermentation at controlled temperature of 25-28°C for about 7days in stainless steel tanks.

AGEING AND REFINING: At the end of the malolactic fermentation period, the wine is transferred into oak 2500L barrels for 12 months. Refinement in bottles for 6 months at least.

COLOUR: Intense ruby red.

PERFUME: Fruity, plum and currant, with a final characteristic aromas of tobacco and spicy. Lights notes of vanilla because of oak aging.

FLAVOUR: Soft, with an important structure, elegant tannin component. Fresh and dynamic.

TASTING TEMPERATURE: 18°C.

BEST WITH: Grilled red meat, boiled meat, soups, cold cuts and mature cheeses. Interesting with chocolate.