

KEIR SYRAH

TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 1 ha
Soil composition: clay, lime and small rocks
Training method: spurred cordon
Elevation: 164 ft a.s.l.
Vines/ha: 8,900 vines/ha
Exposure: South
Vines age: 20 years
Harvest time: September
First vintage: 2016
Production: 2,500 bottles



WINEMAKING & AGING

Varietal composition: 100% Syrah
Fermentation

Container: amphora

Maceration

Technique: on the skins
Length: 6 months

Aging

Container: barriques
Wood: French oak
Length: 6 months
In bottle: several months



TECHNICAL DATA

Alcohol: 14.2%
Residual sugar: 0.86 g/l
Acidity: 4.35 g/l
Dry extract: 31.3 g/l



FOOD PAIRINGS

Hard cheeses and ribeye steak on the grill.



TASTING NOTE

This elegant wine offers a clear contrast between finesse and fullness. The bouquet features hints of ripe plums, cherries, and crushed dark berries, while the palate reveals lively freshness, gentle tannins, and a firm structure. Hints of bacon and tobacco smoke combine with blackberry and blackcurrant, lingering on the finish.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 65 ha
Winery production: 300,000 bts
Region: Tuscany (Italy)

