

PER SEMPRE SYRAH TOSCANA IGT



VINEYARD & PRODUCTION INFO

Vineyard size: 63 acres
Soil composition: clay and pebbly
Training method: spurred cordon
Elevation: 330 ft
Vines/ha: 8500/ha
Exposure: South East
Vines age: 25 years
Harvest time: September
First vintage: 2001
Production: 3000 bottles



WINEMAKING & AGING

Varietal composition: 100% Syrah
Fermentation
Container: barrels
Length: 16 days
Temperature: 64-79 °F
Maceration
Technique: pumpovers
Length: 28 days
Malolactic fermentation: yes
Aging
Container: 225 l barriques
Wood: french oak
Length: 18-20 months
In bottle: 6 months



TECHNICAL DATA

Alcohol: 14.3% ABV
pH level: 3.61
Residual sugar: 0.75 g/l
Acidity: 5.03 g/l
Dry extract: 30.7 g/l



FOOD PAIRINGS

Pair this wine with Moroccan lamb stew, champignon sauces, grilled venison, or pork chops with a rhubarb-cherry sauce.



TASTING NOTE

Deep garnet in color, notes of ripe blackberries and plums complement undertones of figs, black pepper, and violets.
On the palate, it is full-bodied with silky tannins and flavors that unfold into the lush finish.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 160 acres
Winery production: 300000 bts
Region: Tuscany, Italy

