





FEATURES

The name of the wine inspired by the color of the Syrah grape - deep purple garnet, rich and intense. We also took the inspiration from its color creating the wine label, it's impossible to be bored by these wine splashes and stains.

DENOMINATION: Rosso di Toscana IGT

VARIETAL: 100% Syrah

PRODUCTION ZONE: Central Italy, Tuscany, Arezzo

VINEYARDS: "Protezione", vineyard planted in 2003, att. 300mt

above sea level

SOIL: Clay loam rich in marl «galestro»

VINIFICATION:

Fermentation in temperature controlled stainless steel tanks. Aged in big barrels of chestnut wood for around 6 month

TASTING NOTES:

On the nose it demonstrates lively bouquet with hints of miriades of red fruits, notes of ripe blackberries and plums complement undertones of figs, black pepper, and violets. On the palate, it is full-bodied with silky tannins. Lively, fragrant and well-balanced wine.

FOOD PAIRING: Syrah, with its peppery spices, is a natural match with flavorful game dishes, venison or wild boar meat.

CLOSURE: Certified cork free from TCA

SERVING TEMPERATURE: 15-17°C

ALCOHOL: 13.5%



