



VALLE D'AOSTA DOP SYRAH 2016



Area: Saint Pierre (AO)

Vintage: 2016

Grapes: Syrah 100%

Harvest time: Last week of October

Harvest method: Hand-picked

Alcohol content: 12,5%

Soil type: Morainal-sandy soil

VINIFICATION AND AGEING

After the grapes are destemmed, they carefully vinified according to the traditional fermentation method on grape skins at temperature of 24-25 °C, with a maceration of 7-8 days.

The malolactic fermentation and the ageing are completely in stainless steel tanks. The ageing lasts 8 months in French Tonneaux. Normally we bottle this wine at the end of Summer, followed by the aging in the bottle.

TASTING NOTES

Colour: Ruby red

Bouquet: Elegant and complex, spicy notes, in particular the typical varietal pepper note stands out

Flavour: Dry and full bodied wine, with an elegant spicy notes a on the finish

FOOD PAIRINGS :

Second courses of meat, game and cheeses.

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