



CORTIGLIANO - DOC MAREMMA TOSCANA SYRAH



- Vineyards: Cacciagrande
- Altitude: 50 meters above the sea level
- Exposure: south - West
- Type of breeding: spurred cordon (60 cm high)
- Medium density per hectar: 5.000 vines
- Medium production per plant: 1200 grams
- Grounds: mostly sandy-muddy, skeletal soil
- Yield: Grape 6 tons/Hectar; wine 42 hectolitres/Hectar
- Grapes blend: Syrah 100%
- Vineyards: about 5 hectares
- Harvesting time: from Sept. 1st to Sept 10th.
- Medium annual production: about 30000 bottles
- Alcoholic fermentation: in stainless steel at controlled temperature (about 25° C) 25-30 days
- Malolactic fermentation and maturation: barriques (225 lt.) in French oak from Allier medium toasted, about 3-4 months
- Refinement: about 2-3 months in bottle

ORGANOLEPTIC CHARACTERISTICS:

Colour: ruby red rich with purple reflexes

Flavour: intense and elegant with mature red fruits and black pepper notes

Taste: fine and elegant, persistent on its fruity notes and rich of smooth and encircling tannins.

Tips of the producer: For its characteristics this wine goes well with first and second courses based on elaborate meat and cheese. Must be served at the temperature of 16-18°C