



# SYRAH PER SEMPRE

*Toscana Rosso Indicazione Geografica Tipica*



**Area of production:** Upper Maremma, Colline Metallifere zone

**Designation:** IGT – Indicazione Geografica Tipica – Toscana Rosso

**First vintage:** 2001

**Variety:** 100% Syrah

**Planting density:** 8,500 vines per hectare

**Training system:** Cordon spur

**Soil:** Markedly clayey with a fairly significant pebble fraction. The higher plots are more pebbly, those lower down have more silt

**Vineyard management:** Organic

**Average production:** 3,000 bottles

**Harvesting method:** Manually in 15-kg cases

**Maturation:** For 20-22 months in new French oak barriques; after going into bottle in the summer, the wine is left to age for several months before release to market

**Serving temperature:** 18 °C

**Formats:** 75-cl bottle in three or six-unit wooden case; 1.5-l magnum in wooden case, and for some vintages only, 3-l double magnum in individual wooden case

**Label:** Designed by Raffaele De Rosa