



KEIR

Toscana Syrah Indicazione Geografica Tipica



Area of production: Upper Maremma, Colline Metallifere zone

Designation: IGT – Indicazione Geografica Tipica – Toscana Syrah

First vintage: 2016

Varieties: 100% Syrah

Planting density: 8,900 vines per hectare

Training system: double cordon spur

Soil: markedly clayey with a fairly significant pebble fraction

Vineyard management: integrated pest management

Average production: 2,500 bottles

Harvesting method: manually in 15-kg cases

Vinification: maceration with the skins in Terracotta Amphora for 6 months

Maturation: for about 6 months in used French oak barrels; after going into bottle in the summer, the wine is left to age for several months before release to market

Serving temperature: 15-18 °C

Formats: 75-cl bottles in 3-unit cartons

Label: designed by Raf faele De Rosa