

Syrah IGP

Grape Variety: Syrah

Alcohol Content: 14.5%

Region: Puglia

Producer: Amastuola

Vinification

The grapes are harvested during the night. The grapes are de-stemmed and softly pressed, then through a heat-exchanger system, the must is cooled and sent to the fermenters of a maximum capacity of 300HI, with equal height and diameter. The fermentation takes place with maceration at controlled temperature for about 3 weeks with frequent repassings of the must over the grape dregs. At the moment of the racking the fermented must is sent via stainless steel pipeline to a vacuum soft press, all this is done in absolute absence of oxygen.

Tasting Characteristics

Ruby red, intense rich and purple Aroma: Black berry, plum and cherry emphasize the fruity style completed by fine textures of sweet spices and floral notes of iris Flavour: A fresh and dynamic approach, developed on an elegant and balanced structure with fine tannins and tonic acidity that support a long finish intertwined with spicy tones

