

IL CALICE

CORTONA - SYRAH

2018



GRAPES VARIETIES:

100% Syrah

SOIL:

Clay / Silt

HARVEST:

By hand, it usually takes place in the first week of September

Alcohol: 13,50°

Serving Temp.: 14/16°

VINTAGE 2018:

Autumn and winter have been characterized by temperatures quite mild, interspersed from the arrival of northern currents especially in December and February. The rainfall was abundant as well as inspring, this has resulted a very budding luxuriant, which in some cases, view the great humidity, favored the rise of the most classic pathologies of the grapevine. Vineyard management is not it was easy this season and this wine really tells this. Grapes with not really ripening optimal that we have vinified focusing everything on freshness e on the elegance of wine, which given the low alcohol content is interpreted as a pinot noir, serving it to one a little lower temperature to enhance its finesse and cleanliness olfactory.

VINIFICATION:

Once the grapes are harvested, they are placed in steel vats at controlled temperature for 15 days in which it takes place alcoholic fermentation, follow only a few days of fluffy maceration on the skins for keep freshness alive e acidity in musts.

We then proceed with the racking and the pressing of the skins, subsequently the wines play malolactic fermentation in steel tanks without the inoculation of malolactic bacteria.

Then follows an aging of at least 18 months in steel tanks and at least 3 months in the bottle.

TASTING NOTES:

In the glass it shows a beautiful intense ruby red, with purple shades.

The nose is intense and straight forward, thanks to the aging in steel, the varietal feels fully, currant, cherry, blackberry, decisive features of black pepper, spices, licorice and tobacco.

In the mouth it is fresh, from the great ease of drinking, acidity and tannins are perfectly balanced.

A dynamic wine e crunchy that closes with a persistence not exaggerated in line with the idea of wine that represents.

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