

# VILLA PASSERINI

CORTONA - SYRAH

2019



**GRAPES VARIETIES:**

100% Syrah

**SOIL:**

Clay / Silt / Shale

**HARVEST:**

By hand, it usually takes place in the second half of September

**Alcohol:** 14,50°

**Serving Temp.:** 16/18°

**VINTAGE 2019:**

Winter and the beginning of spring, they were characterized by temperatures mild and dry climate. The second part of spring, was characterized by rains abundant and cool climate with temperatures below seasonal average, favoring a slight delay of the budding and consequently of flowering.

The rains of May they paved the way for a summer tends to be hot but not dry, in which a careful management of the green has guaranteed the optimum development of the grapes.

The 2019 harvest has carried out in a tendential manner very regular, with excellent ripening and excellent quality of the grapes.

**VINIFICATION:**

Once the grapes are harvested, 60% are placed in steel vats at temperature controlled, for c.a. 15 days time in which it takes place alcoholic fermentation, the remaining 40% is fermented in wood and amphora, without control of the temperature.

Followed by c.a. 20 days of soft maceration on the skins to enrich and extract as much color and substances as possible.

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

50% of the mass refines in Amphora for 12 months and then continues aging in steel.

The other 50% the refinement in wood (french tonneaux) for 24 months

**TASTING NOTES:**

In the glass it comes with a intense ruby red e brilliant.

Very complex nose, the work of the amphorae you hear everything, their porosity in fact favored the exchange of oxygen with the exterior enhancing those who are the varietal aromas.

The wood work then comes with slight notes of toasting and chocolate to give elegance and a touch of classicism.

In the mouth it is ample, an impetuous sip and soft, the crunchiness of fruit feels clear, elegance of spices, the infinite persistence.

The feeling is that of a great one wine that prepares it self for what will be full and long-lived life that will give not only good satisfactions immediately, but above all in the future.

