

IL CALICE

CORTONA - SYRAH

2019

**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 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, 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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