

# LE PETIT

## IGT TOSCANA SYRAH ROSè 2021

### **GRAPES VARIETIES:**

100% Syrah

#### **SOIL:**

Clay / Sand / Marl

#### **HARVEST:**

By hand, it usually takes place in the last week of August

Alcohol: 12,50°

**Serving Temp.:** 10/12°

#### VINTAGE 2021:

Fall and winter have been very rainy, the temperatures have turned out to be quite mild, although with peaks of fairly intense cold. Spring begins under the banner of fine weather and with temperatures above average, but a blowof winter's tail, which punctually shows up in early April, particularly on the night of the 8th to the 9th temperatures reach the record of -7°, a truly exceptional for Cortona, and in fact the vineyards suffer some nice damage with the vegetation that had already started its path grape losses are estimated between 20/30%. The summer is not much more benign, hot temperatures, but above all lack of water with very little rains from June to September, which accelerate ripening and make cause the starting date of the harvest is set on the first day of September, earlier than more than a week earlier than usual. The grapes present a very high although low yields given the drought are added to the damage from frost, making for a qualitative but very complicated.

#### **VINIFICATION:**

As soon as the grapes are harvested placed in 15/20 kg perforated boxes and dry ice is added to keep them at a low temperature. Once in the cellar they come immediately pressed and the skins are discarded immediately. We then proceed after 36 hours from harvest to the cleaning of the must iquid through a transfer e subsequently, we have the fermentation of the part only liquid. Without any contact with the skins to avoid any extraction excessive color and keep a clear and bright pink. The wine rests at a low temperature to be stabilized, then it comes subsequently clarified e filtered before bottling which is usually done the March following the harvest.

#### **TASTING NOTES:**

In the glass it has abright pale pink toned Provencal.

The nose is very fragrant, a succession of pulp fruits white and flowers with a hint of minerality

In the mouth it is fresh, despite the important alcohol content, acidity is fully felt it is slender, vibrant from the drink simple and delicate. Great for what you ask forto a rosé, immediacy aromas and pleasantness.

