

VILLA PASSERINI

CORTONA - SYRAH

2020



GRAPES VARIETIES:

100% Syrah

SOIL:

Clay / Silt / Shale

HARVEST:

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

Alcohol: 14°

Serving Temp.: 16/18°

VINTAGE 2020:

Autumn and winter are there revealed very mild, with abundant rains in December 2019 which they have followed a January and February strangely dry, March is was kinda crazy with abundant rainfall and about to end made us worry about a sharp drop in temperature anyway did not bring cases of frost but just a little delay at budding. Until July the situation was kept quite mild, without large heat waves, and with various regenerating showers. July and August were hot but not excessively, the Azores anticyclone held to brake the African one by guaranteeing sporadic storm phenomena which did not induce the vineyards to water stress how it can happen in the warmer months. All in all one of the vintages more balanced than the decade; very similar to the acclaimed 2016

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.

80% of the mass refines in Amphora for 12 months and then continues aging in steel.

The other 20% 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 a full and long-lived life that will give not only good satisfactions immediately, but above all in the future.



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