



# TERRASOLLA

## CORTONA - SYRAH

### 2018

**GRAPES VARIETIES:**

100% Syrah

**SOIL:**

Clay / Silt / Sand

**HARVEST:**

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

**Alcohol:** 14,50°

**Serving Temp.:** 16/18°

**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, 80% are placed in steel vats at temperature controlled, for 15 days time in which it takes place alcoholic fermentation, the remaining 20% is fermented in wood, without control of the temperature. Followed by 10 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, without the inoculation of malolactic bacteria. Then follows a refinement that goes from 18 to 24 months in wood of various passages and of at least 3 months in the bottle.

**TASTING NOTES:**

In the glass it comes with a intense ruby red, with purple hues.

The nose is complex, the months in wood did its job, the woody notes are clearly distinguishable but never intrusive, they enhance the fruits and spices primary aromas of wine, attenuate the acidity which, although present does not stand out but balances in a way perfect with donating tannins a roundness and depth unbelievable.

In the mouth it is full, full-bodied and velvety, the tannins are felt but they are kind, it has great persistence and a finish very long that closes with a unexpected freshness.

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