



TERRASOLLA

CORTONA - SYRAH

2019

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 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, 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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