



VALLE D'AOSTA DOP

SYRAH 2014



Appellation:	Valle d'Aosta DOP Syrah
Area:	Saint Pierre (AO)
Vintage:	2014
Grapes:	Syrah 100%
Harvest time:	Last week of October
Harvest method:	Hand-picked
Alcohol content:	14%
Soil type :	Morainial-sandy soil

VINIFICATION AND AGEING

After the grapes are destemmed, they carefully vinified according to the traditional fermentation method on grape skins at temperature of 24-25 °C, with a maceration of 4-5 days.

The malolactic fermentation and the ageing are completely in stainless steel tanks. Normally we bottle this wine at the end of the Spring, followed by the aging in the bottle.

TASTING NOTES

Colour: Ruby red

Bouquet: Elegant and complex, spicy notes, in particular the typical varietal pepper note stands out

Flavour: Dry and full bodied wine, with an elegant spicy notes a on the finish

FOOD PAIRINGS :

Second courses of meat, game and cheeses.

AWARDS:

