

SHIRAZ IGT LE PIANTATE

Grapes: Syrah

Training system: Cordon spurred.

Vineyard density: 4,000 per hectare.

Yeld: 90 ql per hectare.

Harvest period: Begin of October.

Vinification: 20 days fermentation with submerged cap tecniques, malolactic fermentation completed in stainless steel tanks.

Maturation: Stainless steel tanks.

Alcohol: 13% vol.

Serving temperature: 18 - 20 °C

Tasting profile: Intense red colour with violet reflexs, ample and persistent scent of currant and black cherry, long balanced flavor with spicy notes of black pepper.

Pairing suggestions: Perfect with game, grilled meat, roasts and robust aged cheeses.