



**Classification:** IGT Rosso Verona

**Typology:** 100% Syrah

**Number of bottles produced:** 4.000

**Area of production:** Lazise (Verona - Italy)

**Vineyards:** I Montioni, Tre Monti

**Yield:** 50 qls per hectare

**Growing system:** guyot

**Planting rate:** 6.500 vines per hectare

**Harvest period:** mid September, by hand and placed in small crates

**Grapes withering:** short, in a cell at controlled temperature and humidity

**Fermentation:** stainless steel vats

**Fermentation temperature:** 26-28°C

**Length of fermentation:** 10 days

**Ageing:** in barriques for 24 months, followed by 6 months in the bottle

**Bottling period:** March

**Alcohol percentage:** 13,5% by vol.

**Acidity:** 5,3 g/l

**pH:** 3,67

**Sugar:** 0,8 g/l

**Net dry extract:** 36 g/l

## ORGANOLEPTIC REPORT

**Color:** intense red with garnet reflections.

**Bouquet:** the first scent to emerge is spiced, of pepper and cinnamon, followed by the balsamic scents of liquorice and vanilla. The afterscent is fruity, or plum and black cherry preserved in alcohol.

**Taste:** : this is a wine that stands out for its elegance which arises from the perfect balance between tannic structure, acidity and flavor. Persistence is high with an aftertaste that confirms the notes perceived on the nose. These characteristics arise from the development that the Syrah vine has been able to find on the windy hills of the Veronese shore of Lake Garda.

**Serve at:** 14-16°C

**Enjoy with:** first courses with red meat and game sauces, mixed grill, cold cuts and aged cheeses.