

SYRAH

Toscana IGT



LE ANFORE

Elena Casadei



Name and appellation: Syrah, Toscana IGT.

Grape variety: 100% Syrah.

Vineyard extension and number of bottles produced:

1 hectare, 5000 bottles.

Exposure: east/west.

Soil type: mainly clay soils with high mineral content.

Planted: 2002.

Density: 6900 vines per hectare.

Training system: Guyot.

Yield: approximately 1.2 Kg per vine.

Harvest: manual, with a meticulous selection of the clusters.

Vinification: 100% in terracotta amphorae. Fermentation and maceration with the grape skins for 30 to 40 days, depending on the vintage.

Refinement and aging: 100% in terracotta amphorae for 6 months, plus another 4 months in the bottles.

Aging capacity: over 10 years.

Tasting notes: deep purple-red in color, this wine bears the distinctive olfactory note of black pepper alongside hints of leather and iron. Subtle rosemary and herb nuances blend with blueberry, licorice, and ripe plum. The mouthfeel is dry and full, impactful and structured. A pleasant match with the nose: the hints of forest fruit pulp reappear, and blend wonderfully with the powerful, well-rounded tannins. The finish is persistent and mouthwatering, thanks to a well-defined tannin texture.

Suggested pairings: game, such as wild boar, roe deer, and venison, or pepper-skinned pecorino cheese.

Serving temperature: 16 °C in summer, 18 °C in winter.



Biointegrale



Biologico



Red



750 ml



14%