



SELVERELLO

DENOMINATION

Cortona DOC Syrah

GRAPE

Syrah

YIELD

70 q/ha

GROWING AREA

The vineyards lie in the area of Selverello, in Cortona, Tuscany, at an elevation of 280 metres.

TRAINING SYSTEM

Guyot, at densities of 5- to 8,000 vines per hectare. Partial cluster-thinning.

HARVEST PERIOD

The clusters are hand-harvested, generally in mid-September.

VINIFICATION

After harvesting, the berries macerate for 18 days. The must begins fermenting at 20°C and reaches 28°C at pressing-off; malolactic immediately follows in stainless steel.

MATURATION

Six months in large oak casks.

SENSORY PROFILE

Luminous, limpid ruby red. Rich, pronounced aromas of fresh fruit immediately emerge on the nose, along with a subtle spice classic to the variety. The palate opens full and satisfying, with glossy, elegant tannins. It concludes with a full-flavoured, long-lasting finish.

SERVING SUGGESTIONS

A fine accompaniment to all meats, game, and cheeses.

SERVING TEMPERATURE

18° C