

IGP Forlì Syrah 2012

DESCRIPTION

A deep purple colour. Varietal aroma with light hints of spices. Fresh tannins on the palate, excellent drinkability and freshness. An aromatic wine but not overbearing, ideal served with savoury first courses and grilled or non-grilled red meats.

PRODUCTIVE PROCESS

- Grapes: 100% Syrah, organically grown
- Vineyards: in the hills of Terra del Sole in the locality of Monte Poggiolo, 170 MASL; east-facing exposure, well-ventilated, clayey substrate and soil.
- Production: 60 quintals per hectare
- Vinification: from grapes harvested by hand in crates, fermentation in steel tanks, softly pressed grape skins
- Refinement: in 20-hectolitre steel tanks for 6 months and in bottles for another 12 months
- Alc./Vol: 13.5%
- Bottles produced: 3,000 bottles



ANALYSIS

pH:	3,80
Total sulphur dioxide	56 mg/l
Alcohol by volume	15,93% vol
Volatile acidity	1,02 g/l of acetic acid
Malic acid	1,56 g/l

ALLERGENS:

Sulfur dioxide and sulfites in concentrations higher than 10mg/kg or 10mg/l, expressed as SO₂.



PACKAGING

	Packaging	Height (cm)	Width (cm)	Depth (cm)	Weight
Product	Bottles Vol. 75 cl.	31,9	7,3 Ø	-	Cl. 75
Cardboard	Carton 6 bottles	16,1	32,8	22,5	Kg. 7,4