

# IGP Forlì Syrah 2013

## DESCRIPTION

Dense and impenetrable in colour with purple tinges. Oriental spice aromas and a slight hint of roasted cocoa accompany the wine throughout all tasting phases. Hints of black fruits and humus notes. Consistent and embracing flavour reminiscent of velvet; final hint of black pepper. A complex wine full of sensations, to be enjoyed slowly and in good company. As for meals, it goes well with game, red meats and strong cheeses, after meals with chocolate and dry pastries.

## PRODUCTIVE PROCESS

- Grapes: 100% Syrah, organically grown
- Vineyards: in the hills of Castrocaro Terme (FC) in the locality of Bagnolo, 175 MASL; north-facing exposure, clayey soil
- Production: 40 quintals per hectare
- Vinification: from overripe grapes harvested by hand in crates, fermentation in steel tanks at a controlled temperature, softly pressed grape skins
- Refinement: in 5-hectolitre steel tanks for 12 months and in bottles for another 12 months
- Alc./Vol: 16%
- Bottles produced: 700 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 SO<sub>2</sub>.

## 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

