



LAVANDAIA, ALTA

IGT TOSCANA ROSSO
ORGANIC WINE



Grape Varieties

Syrah

Soil

Clay Skeleton

Altitude

140 meters above sea level

Exposition

North West

Vineyard Planting

2009

Training System

Guyot

Harvest Period

September

Vinification

Fermentation at controlled temperature in stainless steel vats and in oak conical trunk casks. Cold pre-fermentation of grapes for 48 hours followed by fermentation in stainless steel vats first, then in oak conical trunk.

Barrel Ageing and Bottle Refining

24 months in French oak barrels, 6 months in bottle.

Tasting Notes

Intense ruby red color, with glints of purple varietal aromas of ripe cherry and blackcurrants, aromas of coffee and toasted tobacco and spicy notes of black pepper in the background. The palate is harmonious and well structured with distinct but mature tannins, warm and enveloping well defined sapidity.