



LAVANDAIA, PURA

IGT TOSCANA ROSSO
ORGANIC WINE



Grape Varieties

Syrah

Soil

Sandy

Altitude

50 meters above sea level

Exposition

North East

Vineyard Planting

2009

Training System

Guyot

Harvest Period

September

Vinification

Fermentation at controlled temperature in stainless steel vats, maceration lasts for 15-20 days.

Barrel Ageing and Bottle Refining

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

Tasting Notes

Bright ruby red color, with glints of purple, the scent plays pleasingly between the fruity varietal notes of cherry and blackcurrant and the aromas of coffee and dark chocolate due to the ageing in oak, with the typical spiciness of Syrah on the finish, notable concentration and structure with velvety tannins that caress the palate.