



# SYRACIDE

<b>Name</b>	Lazio Syrah IGT
<b>Production area</b>	Civitella d'Agliano (VT), Lazio region. The area, called Tuscia viterbese, is located between the hills of the hinterland and the Tiber valley, which is the natural and administrative boundary with Umbria
<b>Type of soil</b>	Mainly volcanic, part of the volcanic complex of the Vulsini mountains and Lake Bolsena, with alluvial material resulting from the flooding of the Tiber River. Composition: 40% Clay, 40% Sand, 20% Silt
<b>Grape varietal</b>	Syrah 100%
<b>Vineyard characteristics</b>	The vineyard was planted in 1999. It covers 1 hectare with a planting density of 7,500 vines per hectare. Guyot pruning system
<b>Harvest</b>	Harvested and selected by hand in the first half of September
<b>Production per hectare</b>	6000 kilograms
<b>Vinification</b>	Destemming, followed by fermentation in steel. Pumping over and délestage during maceration. Malolactic fermentation in steel
<b>Aging</b>	In barrique for 24 months. In bottle for 12 months
<b>Aging potential</b>	Beyond 10 years
<b>Vintage</b>	2009
<b>Bottle size</b>	750 ml Borgognotta bottle, DIAM 10 natural one-piece cork stopper - Magnum bottle in wooden box with natural one-piece cork stopper
<b>Average production</b>	350 cases
<b>Tasting notes</b>	Strongly varietal aroma with notes of spices and tobacco; mature taste with marked tannins
<b>Serving temperature</b>	18 C°
<b>Certifications</b>	 