

Noir

I . G . T T O S C A N A

ORIGIN: I.G.T TOSCANA (indicazione geografica tipica)

VINTAGE: 2016

VARIETIES: 40% SYRAH, 40% MERLOT, 20% SANGIOVESE

VINIFICATIONS AND AGING : The grapes are selectively hand picked, and after a soft destemming and crushing placed in stainless steel vats by natural gravity. Every varieties are strikly separately vinificated , the alcoholic fermentation lasts for 10 days and the maceration on the skins continues for 22 days at a controlled temperature of 26°C. The wine is racked into stainless steel vats where the malolactic fermentation takes place around the end of November. At this point the three varieties are blended and then allowed to mature in barriques for 24 months After this period the wine is racked into stainless steel vats and left to rest for one month before undergoing a extremely light filtration before bottling. NOIR remain in the cellar to age in the bottle for six months before being released.

ALCOHOL: 14 % VOL.

TASTE: Extremely intense ruby red colour, and good complex fruit aromas without excessive hints oak. With aeration after opening, the wine gradually releases delicate hints of mint, liquorice and pepper. The beautiful handled tannin from the wine and wood blend making NOIR a very complex, stylish and sophisticate wine.

