

# Principino

SYRAH



**ORIGIN: IGT TUSCANY**

**VINTAGE: 2018**

**VARIETIES: 100% SYRAH**

**VINTAGE:** The grapes are selectively hand picked, and after a soft destemming and crushing placed in stainless steel vats by natural gravity. The alcoholic fermentation lasts for 10 days at a controlled temperature of 26°C, and the maceration on the skins continues for other 22 days.

The wine is racked into stain less steel vats where the malolactic fermentation takes place around the end of November then in 30 hectoliter oak barrels. The wine remain there for 9 months before maturing.

**ALCOHOL:** 13.5 % VOL.

**TASTE:** Intense deep ruby red colour. Interesting, strikingly fragrant and healthy fruit aromas of cherries and raspberries, followed by lighter more complex hints of liquorice and coffee. Velvety sweet tannin the palate with a fruit aftertaste in finish, making this a very lingering and extremely enjoyable wine.