

Dolce vite Sirah

TOSCANA I.G. $T_{\leq j-1}$

ORIGIN: IGT TUSCANY

VINTAGE: 2018

VARIETIES: 100% SYRAH

VINIFICATIONS AND AGING: Once harvested, the Sangiovese grapes were fermented in stainless steel vats at controlled temperatures. During this phase, gentle pressing was fundamental, allowing for the perfect extraction of polyphenolic substances. After a period of time in the cellar, part of which was in wood, the wine spent a further four months in the bottle before being released for consumption.

ALCOHOL: 13,5 % VOL.

TASTE: Dolce Vite boasts a bright, rich ruby-red colour. The striking bouquet includes the pronounced aroma of violet enriched by notes of berries such as blackcurrant and blackberry. On the palate, the rich and generous taste has evident, but controlled, tannins. The fresh, mentholated finish provides a pleasant balance.



