



TERRITORY

Denomination: I.G.T. Maremma Toscana

Grape variety: Syrah 100%

Vineyard: Località Casteani 1 Gavorrano (GR) Tuscany - Italy

Size of the vineyard: Syrah 2,0 hectares

Altitude: 85 meters. a.s.l.

Exposure: East-West facing

Soil Characteristics: The earth is rich in clay and very well drained due to the proximity to a river and the abundance of stones. These soils are very poor and create very harsh growing conditions for vines. These are ideal conditions responsible for the survival of only the very best vines.

Training system: Spurred Cordon

Age of vines: 6 years

Density of the vineyard: 7,140 vines per hectare

Yield grapes: 45.00 Ql/Ha

Yield wine: 30.00 Hl/Ha

VINTAGE CHARACTERISTICS

Climatic conditions: From a meteorological point of view, in 2010 we had temperatures that were consistently below the average. The severe winter was followed by a cool and rainy spring, which led to delayed budding and flowering. The summer remained relatively cool: even August saw historically lower temperatures, with scattered showers. This has led to a perfect maturation and ripening of the grapes in Maremma, due to the lack of excessive high temperatures and water stress, which are typical of the area. The result has clearly exceeded all of

our expectations for this difficult year. Thanks to the hard work in the vineyard and a perfect autumn, we were able to pick ripe and healthy grapes with exceptionally high polyphenols.

Harvest: At the end of August, grapes were hand picked and placed in 12 Kg crates and further selection took place before destemming and soft crushing.

Fermentation: In Stainless steel vats with temperature control

Fermentation Temp: 28°-30° C

Length of fermentation: 28 Days

Skin maceration: During alcoholic fermentation

Malolactic fermentation: Naturally occurring without the need of inoculation

Ageing: 18 months in 80% new oak and 20% in second year French oak of 225ltrs and 300 ltrs

Bottling: August 2012

Bottle aging: minimum 12 months

Production: 4,000 bottles

Packaging: carton box with 6 bottles of 750 ml, wooden box with 6 bottles of 750 ml, wooden box with 1 magnum of 1500 ml

ANALYTICAL DATA

pH: 3.62

Total acidity: 5.20 g/l

Alcohol: 15% by Vol.

Residual sugar: 1.3 g/

Colour: Deep Purple

Taste: intriguing Syrah that opens with interesting fruit sensations. The palate is dense and harmonious tannins and fruity in the compounds.