

# FATTORIA CASTELLINA



## SYRAH - IGT Toscana Rosso 2004

### Main vineyard data

Soils: sandy-silt soil with sandstone-derived gravel-pebble texture

Vineyard: Spiaggia (Beach)

Size: 0,5 hectare

Vineyard density: 4,500 vines per ha

Average vine age: 5 years

Average altitude: 250 metres

Aspect: south

Average yield per vine: 1,2 kg

### Fermentation, maturation, ageing

Made of 100% Syrah from our "Spiaggia" vineyard. Grapes are destemmed and given a 45 days maceration in open french oak barriques. Malolactic fermentation and ageing are done in 500 litres french oak tonneau for about 14 months. Bottling is done by gravity without any filtering and wine is then aged in the cellar for 6 months.

This is our first vintage of syrah and is the result of our deep passion for the biodynamic way of life that is reflected both in the vineyard practices and in the cellar.

### Main technical data at bottling

Total alcohol: 14,50 %

Non-reducing extract: 28,4 g/l

Total acidity: 4,60 g/l

pH: 3,74

Total polyphenols: 2229 mg/l

Total sulfites: 19 mg/l

### Sensory Profile

Purple-tinged deep ruby red. To the nose the bouquet has notes of ripe red berries and light spicy herbs. The closing notes reveal a delicate vanilla scent. In the mouth, a soft and warm body confirms the fruity imprint.

**Production:** 660 bottles (55 cases)



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