LODOLAIA Syrah 2017

DOC Maremma Toscana





Wine Description

Ruby red. To the nose rich and persistent, complex bouquet: berries, dark spices, ethereal and mineral aromas (graphite) and vanilla make this wine incredibly lively and interesting. Young tannins matching a bright acidity hold very well a warm and harmonious wine. Long finish. Surely a superb vintage for our Lodolaia. It goes well with venison, red meat and mature cheese.

Wine Type: still wine | red | dry

Alcohol: 14.5 %
Residual Sugar: 0.4 g/l
Acid: 5 g/l

Certificates: vegan, organic, bio-dynamic

Allergens:sulfitesDrinking Temperature:16 - 18 °CAging Potential:15 yearsOptimum Drinking Year:2018 - 2033

Award

Luca Maroni: 95 VITAE: 3 Vitae

Vineyard

Origin: Italy, Toscana, Magliano in Toscana

Quality grade: DOC Maremma Toscana

Site: Maremma

Varietal: Syrah 100 % | 21 years

5000 plants/ha | 6000 liter/ha

Weather / Climate

Climate: mediteranian

Harvest and Maturing

Harvest: handpicked | 16 kg cask

Grape Sorting: manual

Fermentation: spontaneous with pied de cuve

Malolactic Fermentation: yes

Fermentation Process: délestage | 1 - 3 x day | Duration: 5 days

pump over | 1 x day | Duration: 17 days

Maturing: 30 % | barrique | 225 L | new barrel | 12 month(s)

40 % | barrique | 225 L | 1 year | 12 month(s) 30 % | barrique | 225 L | more than 2 years | 12

month(s)

100 % | large wooden barrel | 5000 L | used barrel | 7

month(s)

Bottling: glass cork | Aug. 7, 2019 | 6270 bottles

Product Codes

EAN: 8032130038044

Curiosity

The Lodolo (a type of falcon) is a bird that prefers open areas, such as cultivated agricultural lands, the Taiga and the Savannah. It is an elegant bird of prey that feeds on large insects such as dragonflies, which are seized by the beak at the neck and are eaten while still in flight. Its speed and acrobatic abilities enable it to grab even small birds like swallows and swifts in flight.

Food Pairing

Perfect with grilled red meat, game dishes and mature cheese.