

LODOLAIA Syrah 2017

DOC Maremma Toscana

VALDIFALCO



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.

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| 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: | sulfites |
| Drinking Temperature: | 16 - 18 °C |
| Aging Potential: | 15 years |
| Optimum Drinking Year: | 2018 - 2033 |

Award

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| Luca Maroni: | 95 |
| VITAE: | 3 Vitae |

Vineyard

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| 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

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| Climate: | mediteranian |
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Harvest and Maturing

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| 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.