

# LODOLAIA Syrah 2020

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.

|                               |                             |
|-------------------------------|-----------------------------|
| <b>Wine Type:</b>             | Still wine   red   dry      |
| <b>Alcohol:</b>               | 14 %                        |
| <b>Acid:</b>                  | 5.6 g/l                     |
| <b>Residual Sugar:</b>        | 0.4 g/l                     |
| <b>Certificates:</b>          | vegan, organic, bio-dynamic |
| <b>Allergens:</b>             | sulfites                    |
| <b>Drinking Temperature:</b>  | 16 - 18 °C                  |
| <b>Aging Potential:</b>       | 15 years                    |
| <b>Optimum Drinking Year:</b> | 2022 - 2036                 |

## Award

|                  |    |
|------------------|----|
| <b>Falstaff:</b> | 91 |
|------------------|----|

## Vineyard

|                       |  |
|-----------------------|--|
| <b>Origin:</b>        | Italy, Toscana, Magliano in Toscana                      |
| <b>Quality grade:</b> | DOC Maremma Toscana                                      |
| <b>Site:</b>          | Maremma  |
| <b>Varietal</b>       | Syrah 100 %   24 years<br>5000 plants/ha   6000 liter/ha |

## Weather / Climate

|                 |              |
|-----------------|--------------|
| <b>Climate:</b> | mediteranian |
|-----------------|--------------|

## Harvest and Maturing

|                                 |  |
|---------------------------------|--|
| <b>Harvest</b>                  | handpicked   16 kg cask  |
| <b>Grape Sorting:</b>           | manual   |
| <b>Fermentation:</b>            | spontaneous with pied de cuve  |
| <b>Malolactic Fermentation:</b> | yes  |
| <b>Fermentation Process</b>     | délestage   1 - 3 x day   Duration: 5 days<br>pump over   1 x day   Duration: 17 days  |
| <b>Maturing</b>                 | 30 %   barrique   225 L   new barrel   12 month(s)<br>40 %   barrique   225 L   1 year   12 month(s)<br>30 %   barrique   225 L   more than 2 years   12 month(s)<br>100 %   large wooden barrel   5000 L   used barrel   8 month(s) |
| <b>Bottling</b>                 | glass cork   March 20, 2022  |

## **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.