

# LODOLAIA Syrah 2022

DOC Maremma Toscana

# VALDIFALCO



Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOC Maremma Toscana
Site:	Maremma
Varietal:	Syrah 100 %   26 years
	5000 plants/ha   6000 liter/ha

## Weather / Climate

Climate:	mediteranian
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## Cellar

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   8 month(s)

## Data

Wine Type:	Still wine   red   dry
Alcohol:	14.5 %
Acid:	5.1 g/l
Residual Sugar:	0 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2024 - 2038

## Awards

Guida Bio:	5 foglie
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## Product Codes

EAN:	8032130038044
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## 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.

### **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.