

LODOLAIA Syrah 2023

DOC Maremma Toscana

VALDIFALCO



Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	DOC Maremma Toscana
Site:	Maremma
Varietal:	Syrah 100 % 27 years 5000 plants/ha 6000 liter/ha

Weather / Climate

Climate:	mediteranian
----------	--------------

Cellar

Harvest:	September 5 - September 8
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)
Bottling:	April 9, 2025

Data

Wine Type:	Still wine red dry
Alcohol:	14.5 %
Residual Sugar:	0.5 g/l
Acid:	4.8 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2025 - 2039

Product Codes

EAN:	8032130038044
------	---------------

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.