



STAMATTANE!

ROSSO TOSCANO IGT

This wine is made from an old parcel of Syrah, and the grapes are partially fermented with whole bunch in stainless steel.

Grape variety: Syrah.

Extension of the vineyard: 0.5 ha.

Vine training system: Guyot.

Average age of vines: 50 years

Harvest: 100% manual

Vinification: Semi- carbonic maceration in stainless steel.

Aging: At the end of fermentation we transfer this wine in cement vat and damigianas to rest for 8 months. No additional sulfur has been added at any point.

Average annual production: 1000 bottles.

