



## PRODUCER PROFILE

Estate owned by: Rita Tua  
Winemaker: Luca d'Attoma  
Total acreage under vine: 62  
Winery production: 5,000 Bottles  
Region: Toscana  
Country: Italy

## Tua Rita Syrah Per Sempre 2021

### WINE DESCRIPTION

Hand-crafted by the esteemed winemaker Luca d'Attoma, Tua Rita Syrah is a beautiful expression of this noble variety. Yields are kept to a minimum to ensure flavor concentration. Remarkably layered and complex, this Syrah is pure harmony in the glass and a must-have for every collector of fine Tuscan wines.

### TASTING NOTES

Deep garnet in color, notes of ripe blackberries and plums complement undertones of figs, black pepper, and violets. On the palate, it is full-bodied with silky tannins and flavors that unfold into the lush finish.

### FOOD PAIRING

Pair this wine with Moroccan lamb stew, champignon sauces, grilled venison, or pork chops with a rhubarb-cherry sauce.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Toscana IGT
Vineyard size:	179
Soil composition:	Clay and Pebbly
Training method:	Spur-pruned Cordon
Elevation:	330 feet
Vines/acre:	3,400
Yield/acre:	1.8 tons
Exposure:	Southeastern
Year vineyard planted:	1998
Harvest time:	September
First vintage of this wine:	2001
Bottles produced of this wine:	5,000

### WINEMAKING & AGING

Varietal composition:	100% Syrah
Fermentation container:	Barrels
Length of alcoholic fermentation:	16 days
Fermentation temperature:	64-79 °F
Maceration technique:	Pumpovers
Length of maceration:	28 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	18-20 months
Length of bottle aging:	6 months
Total SO <sub>2</sub> :	68 mg/L

### ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.69
Residual sugar:	0.65 g/L
Acidity:	5 g/L
Dry extract:	31 g/L