



Tua Rita Syrah Per Sempre 2015

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

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| 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: | 2,500 |

WINEMAKING & AGING

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| 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 |

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 2,500 Bottles
Region: Toscana
Country: Italy