



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 3700 Bottles
Region: Toscana
Country: Italy

Tua Rita Keir 2018

WINE DESCRIPTION

Keir means in old greek "working hands", meaning the hands that create the amphora.

Tua Rita is a winery situated in Suvereto, Tuscany. When Rita and Virgilio bought it in 1984, the land was supposed to offer just the picturesque surroundings in which they would live in touch with nature. Those original 2 hectares of vines have now become 51 hectares. Today, what started as amusing 'vins de garage', are wines that are exported everywhere in the world thanks to the marketing of Rita and Virgilio's son-in-law, Stefano Frascolla.

The wines of Tua Rita all have one element in common: the personality of the earth with its ferrous notes and a penetrating and rapid, progressive development of their flavor.

The vineyards are managed with the fundamental objective of helping the plants to protect themselves by guaranteeing, above all, the health of the soil and the environment by employing natural procedures. Tua Rita's land lies on a gentle, continuous slope, in that strip of land in the Alta Maremma whose name derives from the Colline Metallifere.

Keir spends six months in amphora in contact with its skins, then rests for 3 months in french barriques. The amphora enhances the varietal characteristics of the syrah.

TASTING NOTES

This elegant wine, Keir 2018, can express a clear contrast between finesse and fullness. It has been vinified in amphora, an ancient process that brings out the characteristics of this varietal. It is filled manually in open pots and the skins undergo a long maceration. This method, which for us is unconventional, gives our Syrah an original expression.

FOOD PAIRING

Hard cheeses, ribeye steak on the grill.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Val di Cornia
Vineyard size:	1 hectare
Soil composition:	Clay, lime, small rocks
Elevation:	50m feet
Exposure:	South
Year vineyard planted:	2004
Harvest time:	3rd week of September
First vintage of this wine:	2016
Bottles produced of this wine:	3700

WINEMAKING & AGING

Fermentation container:	amphora
Type of aging container:	amphora for 6 months, 3 months in barriques
Size of aging container:	amphora 600-800 lt -barrique 225 lt

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.6
Residual sugar:	.68 g/L
Acidity:	5.2 g/L
Dry extract:	31 g/L