



PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total acreage under vine: 62
Winery production: 3,000 Bottles
Region: Toscana
Country: Italy

Tua Rita Syrah Per Sempre 2019

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:	3,000

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

ANALYTICAL DATA

Alcohol:	15%
pH level:	3.48
Residual sugar:	0.32 g/L
Acidity:	5.1 g/L
Dry extract:	33 g/L