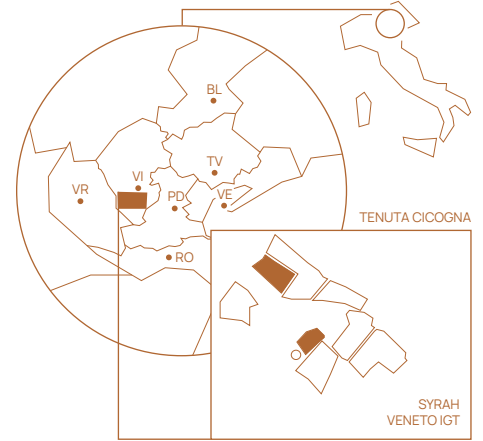


Syrah Cicogna

Syrah
Veneto IGT



Beyond every label, there's a unique terroir, a viticultural project aimed to pursue quality at its best for over 30 years. The Cicogna Collection is the result of a terroir's knowledge and a winemaking expertise we upheld since 1987.



	SIGHT Deep ruby red.	SMELL The Syrah boasts a captivating profile defined by the intertwining essence of ripe cherries and bold nuances of coffee.	TASTE The wine culminates in a lingering finish, where the velvety tannins.	
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TECH-INFO	ORIGIN Cicogna (stork in English) is a place name in the Colli Berici hills, in Alonte.	VINE DENSITY 5,200 vines per hectar
	SOILS Calcareous, rich in iron and other minerals	YIELDS 53 hl/ha
	GRAPE VARIETY Syrah 100%	AVERAGE AGE OF VINES 16 years
	TRAINING SYSTEM Guyot	HARVEST Manual harvest in crates in the first week of September
	ALTITUDE 200 m. a.s.l.	WINEMAKING The bunches are totally de-stemmed, and there's a selection of the single grapes. The grapes are fermented in stainless steel at 24 °C for 14 days.
	ASPECT S - SW	MATURING AND AGING The wine is ages in French oak barriques for 12 months. Consequentially undergoes to a further 6 months in concrete.
	SURFACES 2 ha	

ANALYTICAL CHARACTERISTICS	ABV 14%	ORGANOLEPTIC PROPERTIES	Deep ruby, this wine displays intense notes of black cherry, brumble, black pepper, coffee and liquorice, sweet tobacco and boxwood. The palate is dry, with firm tannins and intense notes of black cherry on the finish. Full bodied, alcohol is well balanced and enveloping, with the freshness that supports the sip in the finish.
	SUGAR RESIDUAL 2.5 gr/lit		SERVING At 16-18 °C
	TOTAL ACIDITY 5.4 gr/lit		PAIRINGS Read meat, game, seasoned cheeses
			VOLUME e 750 ml / magnum 1.5 lt / 3 lt

