LODOLAIA Syrah 2016

IGT Toscana Rosso





Wine Description

Ruby red. To the nose rich and persistent, complex bouquet: berries, dark spices, ethereal and mineral aromas (graphite) and vanilla make this wine incredibly lively and interesting. Young tannins matching a bright acidity hold very well a warm and harmonious wine. Long finish. Surely a superb vintage for our Lodolaia. It goes well with venison, red meat and mature cheese.

Wine Type:	still wine red dry
Residual Sugar:	0.7 g/l
Alcohol:	14.5 %
Acid:	5.19 g/l
Certificates:	vegan, organic, bio-dynamic
Allergens:	sulfites
Drinking Temperature:	16 - 18 °C
Aging Potential:	15 years
Optimum Drinking Year:	2017 - 2032

Award

Bibenda:	4 Grappoli
VITAE:	3 Vitae
Vinum:	16,5

Vineyard

Origin:	Italy, Toscana, Magliano in Toscana
Quality grade:	IGT Toscana Rosso
Site:	Maremma
Varietal:	Syrah 100 % 20 years
	5000 plants/ha 6000 liter/ha

Weather / Climate

Climate:

mediteranian

Harvest and Maturing

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Harvest:	handpicked 16 kg cask
Grape Sorting:	manual
Fermentation:	spontaneous with pied de cuve
Malolactic Fermentation:	yes
Fermentation Process:	délestage 1 - 3 x day Duration: 5 days
	pump over 1 x day Duration: 17 days
Maturing:	30 % barrique 225 L new barrel 12 month(s)
	40 % small oak barrel 225 L 1 year 1 - 12 month(s)
	30 % small oak barrel 225 L more than 2 years 1 -
	12 month(s)
	100 % large wooden barrel 5000 L used barrel 13
	- 20 month(s)

Bottling:

glass cork | March 9, 2018 | 4121 bottles | Lot Number: L1803

Product Codes

EAN:

8032130038044

Curiosity

The Lodolo (a type of falcon) is a bird that prefers open areas, such as cultivated agricultural lands, the Taiga and the Savannah. It is an elegant bird of prey that feeds on large insects such as dragonflies, which are seized by the beak at the neck and are eaten while still in flight. Its speed and acrobatic abilities enable it to grab even small birds like swallows and swifts in flight.

Food Pairing

Perfect with grilled red meat, game dishes and mature cheese.