



PER SEMPRE

Toscana Syrah Indicazione Geografica Tipica



Area of production: Upper Maremma, Colline Metallifere zone

Designation: IGT – Indicazione Geografica Tipica – Toscana Syrah

First vintage: 2001

Variety: 100% Syrah

Planting density: 8,500 vines per hectare

Training system: cordon spur

Soil: markedly clayey with a fairly significant pebble fraction. The higher plots are more pebbly, those lower down have more silt

Vineyard management: integrated pest management

Average production: 3,500 bottles

Harvesting method: manually in 15-kg cases

Maturation: for 20-22 months in new French oak barriques; after going into bottle in the summer, the wine is left to age for several months before release to market

Serving temperature: 18 °C

Formats: 75-cl bottle in three-unit wooden case; 1.5-l magnum in individual wooden case

Label: designed by Raffaele De Rosa