

TUA RITA

# KEIR

*Toscana Syrah Indicazione Geografica Tipica*



**Area of production:** Upper Maremma, Colline Metallifere zone

**Designation:** IGT – Indicazione Geografica Tipica – Toscana Syrah

**First vintage:** 2016

**Varieties:** Syrah 100%

**Planting density:** 8,900 vines per hectare

**Training system:** double cordon spur

**Soil:** markedly clayey with a fairly significant pebble fraction.

**Vineyard management:** integrated pest management

**Average production:** 2,000 bottles

**Harvesting method:** manually in 15-kg cases

**Vinification:** maceration with the skins in Terracotta Amphora for 6 months

**Maturation:** for about 6 months in used French oak barrels; after going into bottle in the summer, the wine is left to age for several months before release to market

**Serving temperature:** 15-18 °C

**Formats:** 75-cl bottle in three-unit wooden case

**Label:** designed by Raffaele De Rosa