



VALLE D'AOSTA DOP SYRAH 2018



Area: Saint Pierre (AO)

Vintage: 2018

Grapes: Syrah 100%

Harvest time: Last week of October

Harvest method: Hand-picked

Alcohol content: 13,5%

Soil type: Morainial-sandy soil

VINIFICATION AND AGEING

After the grapes are destemmed, they carefully vinified according to the traditional fermentation method on grape skins at temperature of 24-25 °C, with a maceration of 7-8 days.

The malolactic fermentation and the ageing are completely in stainless steel tanks. The ageing lasts 8 months in French Tonneaux. Normally we bottle this wine at the end of Summer, followed by the aging in the bottle.

TASTING NOTES

Colour: Ruby red

Bouquet: Elegant and complex, spicy notes, in particular the typical varietal pepper note stands out

Flavour: Dry and full bodied wine, with an elegant spicy notes a on the finish

FOOD PAIRINGS :

Second courses of meat, game and cheeses.

LA SOURCE sas di Celi Stefano e C. Soc. Agr.; Loc. Bussan Dessous, 1; 11010 SAINT-PIERRE AO; Tel. 0165 904038; Cell. 3356613179 info@lasource.it /commerciale@lasource.it