



APPELLATION:	Lazio Rosso (typical geographical indication)
GRAPE VARIETALS:	Syrah 100%
CHARACTERISTICS OF THE VINEYARD:	The vineyard, which has an extension of 1 hectare, was planted in 1999. Approximately 8000 plants. Pruning method: Guyot
VINIFICATION:	In stainless steel. Maceration lasts for 20 days during which punching down and délestage take place several times a day.
MATURATION:	In barriques for twelve months
AGING:	In the bottle for at least six months
LONGEVITY:	It is a wine that ages well.
COLOUR:	Dark ruby red
NOSE:	Classic syrah with undertones of red fruit and pepper
PALATE:	Harmonious, mature and spicy, it is a richly tannic wine with a fresh finish.
SERVING TEMPERATURE:	16 - 18° C



SERGIO MOTTURA

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