



CAPOVERSO



CORTONA SYRAH DOC

Denomination: Cortona Syrah DOC

The temperate microclimate, with good day / night temperature range during the phase of final maturation and harvest, allows the growth of exceptional grapes. The manual harvest normally starts during the second half of September. After fermentation, ageing in steel and then in bottle.

Lively bouquet with hints of red fruit.

Dry, intense, harmonic and well-balanced to the palate with strong fruity notes.

Location of the vineyard: Loc. Collebello - Comune di Cortona

Blend: 100% Syrah

Altitude: 260-300 m.s.l. – Facing West

Soil type: silt, sand and clay in balance

Cultivation system: Spurred cordon

Density per hectare: 6.000 plants

Harvest: manual

Maceration: 18 - 20 days at the temperature of 25-30°

Maturation: In steel

Size of the bottle: 750 ml

First vintage produced: 2007

Service temperature: 18/20°