

CASTELLO DI FARNETELLA



SYRAH

Denomination:

IGT Toscana Syrah.

Description:

Made 100% from Syrah grapes, selected from the highest section of the Farnetella hill, at 500-540 metres' elevation. The intention of the winery to exploit the potential of the most widely-used international (non-indigenous) varieties as well led to a research program to identify the clones most suited to the various vineyards and then to carry out graftings and replantings. The history of Syrah at Farnetella began with French clones, utilised in the 1980s. The soils are well-drained, warm, and slightly acidic, largely sand and silt, with some presence of clay.

Sensory profile:

Deep ruby red, dense and saturated. Generous and appealing on the nose, with spicy impressions of black pepper and blackberry, smoked tobacco, and tanned leather, ending on notes of gunflint and rust. Very well-balanced, indicating superb depth and aromatic complexity. Smooth and full in the mouth, with exceptional structure and concentration; the tannins are silky and elegant, while the progression offers smooth fruit and peppery, spicy nuances. Velvety, long-lingering finale.

Vinification:

After the quality-selected clusters are de-stemmed and pressed, the must is fermented and macerated in stainless steel for 16-20 days at 28°C and 30°C, with programmed punchdowns and daily pumpovers. Malolactic fermentation and maturation in new and once-used 225-litre oak barriques. After 24 months of maturation, assemblage of the final blend, and bottling.

Ageing:

In the bottle ageing for a minimum of 8-12 months.

Varietal:

100% Syrah.

Vines per hectare:

About 5.400 vines per hectare .

Production:

About 3,000 bottles.

Training system:

Vertically-trained, with spurred cordon and double Guyot pruning

Harvest:

Handpicked into 20 kg boxes, between end of September and early October.

