

FATTORIA MONTELLORI



TUTTOSOLE Syrah

Denomination: IGT Toscana Rosso

Variety: 100% Syrah

Provenience: San Miniato

The Vineyard is situated on the hills of San Miniato at 200 metres above sea level. The soil is in part clayey and loose.

Wine-making: Fermentation in stainless steel at a temperature of 25/28°C for a period of 28 days. Aging in barrique for 1 year. The perfect balance is obtained with a period in bottle.

Tasting notes: crimson colour of excellent clearness. You can find a fragrance of spicy notes, tabacco and ripe fruit. The tannin is soft and balanced. This wine has a great aromatic complexity, elegance and structure.

Serving temperature: 18°C

Annual production: 3000 btl

This wine matches important pasta dishes, game, roast and grilled meat.