



MALENA T.G.I.



Vines: Syrah

Plant density: 2,40 x 0,80 mt

Orientation: East - West

Plant breeding system: Guyot

Production area: Collesalveti - Tuscany - Italy

Nature of the soil: Medium clayey with high presence of skeleton.

Grape harvest: 1st ten days of September

Vinification: In concrete vats at constantly controlled temperature 25°C / 28°C for 12 days with reassembly and delestage.

Maturing: In concrete vats, then fining in bottles for 6 months.

Color: Limpid and bright ruby red.

Service temperature: 18°C / 20°C

Alcoholic percentage: 14°

Suggested pairing: Earth appetizers, roast mixed, mature cheese.

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