

Piemonte Syrah DOC "Paradiso"



Grape variety: 100% Syrah

Training system: espalier, with short Guyot pruning

Characteristics of the soil: medium clay-marly soil

Geological profile of the area: hilly landscape at 400-450 metres above sea level. South-western hillside position

Yield per hectare: about 60 quintals

Harvest period: October

Vinification: traditional. The alcoholic fermentation takes place at about 28°C in stainless steel tanks. Malolactic fermentation follows.

Refining: for about one year in small French oak barrels 225 lt each and then in bottles for at least 12 months.

Organoleptic profile: it is a very generous and balanced wine. The wide bouquet hints at black pepper, raspberries and red-berry fruit jam. In the mouth it is a very elegant wine, full-bodied and pleasantly astringent. The refining in barrels makes the tannins smoother.

Serving temperature: ideally at 18-20°C

Serving suggestions: it can be served with red meat, game meat and medium aged cheese.