



TENUTA DEL PRIORE

Syrah



SYRAH

Wine appellation: Syrah Colline Pescaresi IGT

Type of wine: Red wine

Variety of grape: Syrah 100%

First vintage: 2012

Production area: Collecorvino, Pescara, Abruzzo

Exposure and altitude: South 300 m a.s.l.

Single vineyard: Col del Mondo

Type of soil: Calcareous, clayey marl, rich in moraine stone

Production method and planting density: Guyoy with 4.400 vines/hectare

Vineyard age: 21 years

Yield per hectare: 70 q

Grape harvest period and type: End of September; manual picking

Alcoholic fermentation: In stainless steel tanks

Yeast used: Selected

Fermentation and maceration period: 20 - 21 days

Fermentation temperature: 26°- 28°C

Maturation process: 12 months in french barriques (100% new oak)

Malolactic fermentation: Yes

Alcohol: 14,5% by Vol.

Bottling period: During the summer of the second year following grape harvest