

Galfridus



TECHNICAL DESCRIPTION

SELEZIONE DEL SAGGIO COLLECTION

Denomination: Maremma Toscana D.O.C. Shiraz

Alcohol: 14 %

Variety: Syrah 100%

Vineyard : Porrone (Cinigiano) – rainfed polyclonal planting based on 3 ENTAV Syrah selections on 420A rootstocks, cordon-trained, 5500 vines/ha.

Soil-type/geology: clay loam over limestone

Winemaking: selected fruit from vines on high-clay soils within the Porrone vineyard, hand harvested, temperature-controlled fermentation in stainless steel with pumpovers and heading down, slightly extended maceration, 12 months in 3rd use French oak puncheons with batonnage, 5 months bottle rest prior to release.

Quantity produced: 2500 bottles

Winemaker's tasting notes –Deep crimson velvet like the colour of a Pontiff's *mozzetta*. The bouquet is complex, teeming with notes of ripe dark cherries, mulberries, roses and violets. Dark chocolate and mellow black fruit contrast with bright acidity to lend a *chiaroscuro* effect to the palate. A hint of vanilla spice from integrated oak, warming alcohol, savoury, persistent, with an enveloping powdery tannin and balsamic finish.

Food matching: juicy pink-cooked lamb, roast venison, chateaubriand, Tuscan *Pepe* braised beef; alternatively: mushrooms, truffles.

Accolades:

- **Guida Veronelli: 91 points**
- **Decanter World Wine Awards: Bronze Medal**

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- **Decanter World Wine Awards: Medaglia di Bronzo**