

Santario



TECHNICAL DESCRIPTION

CLASSIC COLLECTION

Denomination: Maremma Toscana D.O.C. Shiraz

Alcohol: 14.5 %

Variety: Syrah 100%

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

Soil-type/geology: silt loam over limestone

Winemaking: hand-harvested, fermentation at controlled temperature in stainless steel with extraction by pumpovers and déléstage, basket pressed. Some years spends a few months in 3°-use French oak puncheons.

Quantity produced: 2500 bottles

Winemaker's tasting notes – Deep purple colour with a crimson rim. Intense and complex aromas of black fruits – elderberry, mulberry and morello cherries – with hints of eucalyptus and garrigue. Follows through to a full-bodied palate teeming with fruit, floral, chocolate and spice characters, well-structured with firm acidity and a long grippy tannin finish.

Food matching: barbecued meats, roast beef and pork, herb-and wine- braised game dishes, and aged full-flavoured cheeses like Stilton or Gorgonzola.

Accolades:

- Guide Luca Maroni: 93 points
- Guide Veronelli: 90 points
- Decanter Asia Wine Awards: Silver Medal