

KEIR SYRAH TOSCANA IGT

TUA RITA



VINEYARD & PRODUCTION INFO

Vineyard size: 2.5 acres
Soil composition: clay, lime and small rocks
Training method: spurred cordon
Elevation: 164 ft
Vines/ha: 8900/ha
Exposure: South
Vines age: 20 years
Harvest time: September
First vintage: 2016
Production: 2500 bottles



WINEMAKING & AGING

Varietal composition: 100% Syrah
Fermentation

Container: amphora

Maceration

Technique: on the skins

Length: 6 months

Aging

Container: barriques

Wood: french oak

Length: 6 months

In bottle: several months



TECHNICAL DATA

Alcohol: 14.2% ABV
pH level: 3.8
Residual sugar: 0.86 g/l
Acidity: 4.35 g/l
Dry extract: 31.3 g/l



FOOD PAIRINGS

Hard cheeses, ribeye steak on the grill.



TASTING NOTE

This elegant wine can express a clear contrast between finesse and fullness.

Bouquet with hints of ripe plums, cherries, and crushed dark berries, while the palate reveals lively freshness, gentle tannins, and a firm structure. Hints of bacon and tobacco smoke combined with hints of blackberry and blackcurrant that linger on the finish.

PRODUCER PROFILE

Estate owned by: Rita Tua
Winemaker: Luca d'Attoma
Total land under vine: 160 acres
Winery production: 300000 bts
Region: Tuscany, Italy

