



Poggio Graffetta Syrah 2007

Deep almost impenetrable purple colour, its bouquet blends harmoniously black pepper and nutmeg notes. Rich flavour and lively palate.

Grape varieties:	syrah
Vineyard:	Poggio Graffetta
Planting density:	5,600 plants/hect
Average yield:	2 kg/plant
Average altitude:	50 m a.s.l.
Maturation:	6 months in steel and in tonneaux
Ageing in glass:	at least 2 months
Alcoholic content:	14.5% vol.

Fermentation occurs in stainless steel at a controlled temperature for 2 weeks. After malolactic fermentation the wine rests partly in stainless steel vats and partly in new tonneaux, and in first and second passage barriques for 6 months. Before the bottling stage the wine is aged in steel. This is followed by ageing for at least 2 months in glass before being sold.

