



PODERI NOVI

Organic Wine



IT BIO 014
AGRICOLTURA ITALIANA

THE WINE	
Denomination	IGT Costa Toscana Syrah
Main grape varieties	Syrah
TASTING NOTES	
Color	Ruby red, intense , brilliant and concentrated.
Aroma	Red and black fruit, with toasted and spicy notes.
Taste	In the mouth it is straight, fresh with a well-defined taste. Sapid with silky tannins that match well with the fresh notes.
TERRITORY OF PRODUCTION	
Production area	Alta Maremma – Montescudaio
Vineyards of provenance	Poderinovi
Year of implanting of vineyards	2000
Exposure	East/west
Altitude above sea level	100 mt above sea level
Nature of the soil	Medium soil mixture with presence of gravel
Density of plantation	4.500 vines per hectare
Production (kg./pianta)	1,00
Date of harvest	20th September
HARVEST	
	By hand in crates
VINIFICATION AND AGEING	
Fermentation tanks	Stainless steel with controlled temperature and open Tonneaux
Fermentation temperature	24° C
Yeasts	Natural from the grapes
Duration of fermentation and maceration (days)	25\30 days
Malolactic fermentation	Barrels at a constant temperature of 20°
Containers for ageing	Tonneaux in French oak
Age of ageing containers	2/3 new, 1/2 one year old
Capacity of ageing containers	225 lt and 500 lt
Duration of ageing	12 months
Ageing in bottle	12 months
Number of bottles produced	3000