

SYRAH

Umbria IGT · Red Wine · 750 ml

BASIC INFORMATION

Wine Name: Syrah

Vintage: 2022

Color: Red

Appellation / Region: Umbria IGT

Bottle Size: 750 ml

GRAPE VARIETIES & COMPOSITION

Grape Variety: Syrah — 100%

PRODUCTION DETAILS

Harvest: First week of September

Vinification: Spontaneous fermentation in open wooden fermenters

Skin Maceration: 30 days

Aging: 24 months

Oak Type & Age: Used (multiple years), neutral oak barrel

Malolactic Fermentation: Yes — spontaneous

Sulfites Added: 20 mg/L before bottling

Bottling: Racked and bottled without filtration

Production Volume: 650 bottles

VINEYARD DETAILS

Location: Todi, Umbria

Altitude: 150 to 350 m a.s.l.

Exposition: West - East / facing

Vineyard Area: 1 ha

Yield: 40 q/ha

Soil Type: Sedimentary rock - Clay / limestone

TECHNICAL ANALYSIS

Alcohol Content: 14.5% vol.

Total Acidity: 6.5 g/L

Residual Sugar: Dry

SERVING RECOMMENDATIONS

Serving Temperature: 16–18 °C

Food Pairings: Aged cheeses, charcuterie, grilled and roasted meats and vegetables

Drinking Window: Now – 2035

TASTING PROFILE

Appearance: Intense, deep purple with minimal translucency

Nose: Complex and expressive, with notes of dark fruit, black pepper, and violet, layered over hints of licorice, earth, and fresh herbs

Palate: Dry and full-bodied, with a rich, velvety texture. Flavors of blackberry, blackcurrant, plum, and dark cherry are complemented by subtle smoky and meaty undertones, with characteristic peppery spice

Finish: Warm, persistent, and well-defined, with lingering spice and a refined structure

Aging Potential: Excellent

*TERRAMANTE

