



## Silverello Cortona DOC Syrah 2014

### Dal Cero, Tuscany, Italy

**eCommerce # 452028 | 13.5% alc./vol. | \$21.90**

Luminous, limpid ruby red. Rich, pronounced aromas of fresh fruit immediately emerge on the nose, along with a subtle spice classic to the variety. The palate opens full and satisfying, with glossy, elegant tannins. It concludes with a full-flavoured, long-lasting finish.

#### **Terroir:**

The Tenuta Montecchiesi has been in the Dal Cero family since 1980. 46 ha of the vineyards are sited on Cortona's hills at elevations ranging between 260-350 m. Clay sands, sandstone marl, and schists, together with riverine-lake deposits, clays, and aquifer sediments, are the most important testimony to the hydro-geologic past of the Cortona area. The area's geologic structure, with fairly well-developed hills, ensures constant ventilation even in the hottest and driest seasons. These mild conditions, even in the winter, are the benefit of the nearby Lake Trasimeno.



#### **Vinification:**

Harvested by hand in mid-September. Maceration for 18 days. The must begins fermenting at 20°C and reaches 28°C at pressing-off; malolactic follows in stainless steel. Aged 6 months in large oak barrels which had been used once previously.

**Variety:** Syrah 100%

**Residual Sugar:** 7 g/L

**Serving suggestion and food pairing:** Serve at 18°C. A fine accompaniment to all meats, game, and cheeses.

**Gambero Rosso (13vntg)**

**Gilbert & Gaillard (13vntg)**



**GAMBERO ROSSO**

