



## Klanis Cortona DOC Syrah 2013

Dal Cero, Tuscany, Italy

eCommerce # 452036 | 14.0% alc./vol. | \$52.05

It appears an intense, near-opaque purple-red. Well-ripened fruit enriches the bouquet, such as dried plum, blackberry, blackcurrant, and blueberry, lifted by notes of candied fruit, chocolate, vanilla, and roasted hazelnut. It opens in the mouth to perfectly integrated tannins, balanced by an appropriate level of alcohol and a judicious acidity. The aromatic finish lingers beautifully.

**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 ~260-350 m elevation.

Clay sands, sandstone marl, and schists, together with riverine-lake deposits, clays, and acquirer 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 late September. Quality-selected grapes are moved, without pumping, into temperature controlled stainless steel tanks. After fermentation at ~27°C, the wine undergoes a ~15-day maceration at 28°C, for a total period in the tank of ~25 days. It then completes malolactic in stainless steel. 16-month maturation in oak barrels and large casks at a controlled temperature, 10 months bottle-ageing.

**Variety:** Syrah 100%

**Residual Sugar:** 1.3 g/L

**Serving suggestion and food pairing:** Serve at 18°C. Perfect partner to grilled or stewed meats, wild game, and medium- and long-aged cheeses.

James Suckling  
 Gambero Rosso (12&11vntg)  
 Luca Maroni (12vntg)

93p  
  
 90p

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**GAMBERO ROSSO** 

