



SPAZZANIDO

CORTONA DOC Syrah

Spazzanido was strongly desired by our family. After years of research and experiments, we conceived this wine, an intimate and visceral interpretation of our Syrah; the carbonic maceration and the evolutionary solidity of materials such as concrete and “cocciopesto” give us a thousand facets that enhance the varietal characteristics of Syrah.



Grape

Syrah 100%



Area

Pietraia (around 290m above the sea level)



Harvest

Second week of September



Vinification

Some of the grapes are vinified in whole clusters with the carbonic maceration technique, the rest is destemmed with maceration with the skins for approximately 15-20 days



Ageing

8 months in concrete and cocciopesto

Tasting Notes



Color

Ruby red with purple reflections



Nose

Predominant fruity and floral notes, surrounded by spicy and balsamic hints



Taste

A decisive and fresh entry that immediately opens up onto full and enveloping sensations, the tannins are velvety, the finish is tasty and extremely persistent



Alcoholic Content

13% - 13,5%