

VIRGOLA

Opening up
new horizons



Wine: Red
Grape: 100% Syrah
Classification: IGP - Veneto
Growing area: Colli Berici (Vicenza)
Cultivation system/vines: Guyot/4.000 per Ha
Vineyard age: 25 years
Yield: 50 q.li per Ha
Harvest: Manual, second/third week of September
onto trays for a light 20/30 days drying.

Cellar operations:

crushing-stemming, inoculation with selected yeast culture, automatically controlled fermentation in fermenting vats, with the grape marc moved daily and oxygenation of the must/wine. Ageing in 100% new durmast barriques for 24 months.

Technical data:

Alcohol 14,5%
Ph 3,5
Total acidity 5.50 gr/lit
Total dry extract 32 gr/lit

Sensory profile:

ruby red with purplish highlights; nose releases pungent forest floor, moss, earthy mineral, and black pepper. It enters very full in the mouth, rich and enfolding, with vibrant, aromatic fruit; and a lively dialogue between fruit and oak completes its truly majestic qualities.

Serving suggestion:

red meat, wild game, strong cheeses, and at meal's end, chocolate and mixed dried fruit.

Cellarability:

minimum 20 years

The winemaker's comment.

The Syrah cultivar is one of the toughest to deal with, first as a grape, then as a wine. The vine is delicate and susceptible to diseases such as botrytis, powdery mildew and grape moth, and the wine is volatile and can easily lose its character. The great challenge is therefore to guide it gently through these adversities and protect it with great sensitivity. The result is Virgola: a wine of exceptional elegance and finesse, flavoursome, complex, with intense notes of fruit, spices and earthiness.