

PER SEMPRE

Toscana Syrah Indicazione Geografica Tipica

To those who asked Virgilio, founder of the company together with his wife Rita, which of the wines in the production he preferred, he would answer without hesitation: 'The Syrah, forever'. One of the Tua Rita company's flagship wines with a very limited print run only exists because of Virgilio's stubbornness and his desire to experiment. The label is dedicated to the man who founded the company and who passed on to all those who work there the love and respect for the land, combined with the continuous and meticulous search for quality...FOREVER!

Production area: Upper Maremma, Metalliferous Hills area

Denomination: IGT Toscana Syrah

First vintage produced: 2001

Cépages: 100% Syrah

Planting density: 8,500 vines/ha

Training system: spurred cordon

Soil type: clayey with medium-high presence of skeleton, rich in minerals and pink marble, basic rock present in our soils

Agronomic management of vineyards: integrated pest management

Harvest: by hand in 15 kg crates

Harvest: 2nd-3rd week of September

Vinification: in steel at controlled temperature, 10 days of fermentation, 25 days of post-fermentation maceration

Ageing: 15-17 months in first-passage French barriques; bottled in summer passage; bottled in summer it is left to rest in the bottle for a few months before being placed on the market

Production: 3500 bottles

Serving temperature: 16-18°C

Profile: Intense ruby red colour. On the nose red fruits with spicy notes of cinnamon and nutmeg and hints of tobacco. On the palate full-bodied, fresh, powerful and with elegant tannin.

Pairings: Pumpkin dishes, Roast meat, Tagliatelle with mushrooms, Mature cheeses, Florentine steak, Beef steak, Filet with green pepper, Baked pork knuckle, Wild game

