





CENAJA SYRAH

TOSCANA IGP BIOLOGICO

FROM PODERE DEL BOSCO, THE RIGOROUS CHOICE OF SYRAH GRAPES AND A WHITE VINIFICATION GIVE THIS WINE A CYCLAMEN PINK COLOR AND A HARMONIOUS AND LIVELY FLAVOR WITH HINTS OF RED FRUITS AND ROSE PETALS.

DENOMINATION Rosato Toscana I.G.P

ORIGIN

Torre a Cenaia Ancient Pitti Estate, today owned by Coppini family; Tuscany.

GRAPES Syrah 100%.

VINEYARD Podere del Bosco.

TERRAIN Medium clayev mixture

HARVEST First ten days of September

VINIFICATION

Soft pressing of the destemmed grapes, fermentation at controlled temperature in vitrified concrete tanks for 15-20 days.

REFINEMENT

In vitrified cement tanks on fine lees for 4 months.

REFINEMENT IN BOTTLE One month.

TASTING

Cyclamen pink color. Intense aroma characterized by red fruits such as raspberry and wild strawberry. Fresh and savory taste, soft on the attack, long finish with intense fruit aroma.

FOOD PAIRING

It goes perfectly with fish dishes, white meats, soups and vegetable flans.

ALCOHOL 13% vol

SERVICE TEMPERATURE 8-10 °C

SIZE 750 ml