



CHOOSE TO REUSE

This wine is part of the Return Bottle initiative, where we encourage customers to return their bottle back to the vendor where it is collected, cleaned and reused. All wines in this collection use bagasse paper labels for extra sustainability.

RANGE: ARTISAN		REGION: Tuscany, Italy	
APPELLATION: Toscana IGT		VINTAGE: 2019	ALCOHOL: 13.5%
PRODUCER: Podere San Cristoforo		ATTRIBUTE: Organic	
WINEMAKER: Lorenzo Zonin		Vegan	
		Biodynamic	

GRAPES:

100% Syrah

TERROIR:

Stony terrain with high clay content.

VINES:

15ha total. 1ha 20 year old Syrah vines. Yields of approx 30hl/ha. Hand and machine harvested at night. Cordon spur pruned. Estate produces 50,000 bottles/year.

VINIFICATION:

Fermentation with indigenous yeasts in small, stainless steel tanks. Very low sulphites additions after the end of malolactic fermentation and before bottling. No fining. 1 micron filtration, cold stabilised. T.A.: 5.28g/l. R.S.: 0.55g/l. Total SO₂: 66mg/l.

MATURATION:

10 months in French oak barrels

TASTING NOTES:

Ruby red colour with aromas of red plums and cherries, underpinned by earthy, spicy notes. The full body is perfectly balanced by juicy tannins and vibrant acidity.

PARING SUGGESTION:

Rich meats and spiced foods bring out the fruitiness of Syrah. pair with a rich tomato based fish stew or rosemary roasted lamb.

SERVING TEMP:

15-18°C

AGEING POTENTIAL:

5-10 years

