I CLASSICI / TIULLA
red wine

TIULLA

UMBRIA - Indicazione Geografica Protetta - SYRAH

VARIETY
Syrah

EXPOSURE AND ALTITUDE
South-West - 320 m. above sea level

TRAINING SYSTEM
Spurred cordon system- 5000 v/he

YIELD
80 q/he

VINIFICATION
Manual harvest of grapes. Spontaneous fermentation without the use of added yeasts is followed by maceration on the skins which varies according to the season.

AGING
10 months in cement tanks. 3 months in bottle

ORGANOLEPTIC FEATURES
Fresh and fruity wine, with an aromatic profile with notes of plum, juniper berries, floral and pleasantly herbaceous features. In the mouth it is tasty, fragrant and balanced, has good structure and remarkable concentration, combined with lively and pleasant acidity.

COUPLING
It goes very well with light or medium-cooked meats, salami and medium-aged cheeses.

VINTAGE
2019

SIZE
750 ml

PACK
6 bottles / cork

NOT AVAILABLE

PRODUCTION
5900 bottles

ALCOHOL BY VOL.
13,5%