



**LA MADONNINA**



VIATOR

—  2017  —

TOSCANA ROSSO IGT SYRAH

#### TECHNICAL INFORMATION

- Blend: Syrah
- Production area: Bolgheri
- Vineyard surface: 1 ha
- Soil: sandy- clay
- Training system: guyot
- Plant density: 10.000/ha
- Production per hectare: 45 Q.li
- Wine yield: 60 %
- Average age of vines: 16 years
- Harvest period: 3° week of September
- Vinification: maceration on the skins for 13 days
- Alcoholic fermentation: done in stainless steel tank
- Malolactic fermentation: entirely done in barrels
- Aging: for 18 months in French new oak barrels
- Alcohol: 14.50 % vol
- Total acidity: 5,60 g/l
- Dry extract: 37 g/l
- pH: 3,57

#### TASTING NOTES

*Viator has a thick and impenetrable colour. Notes of ripe, small red berries. At palate, it presents very soft and equilibrate tannins, it results embracing and very persistent.*