



AUGUSTO

Denomination:

IGP Toscana Passito

Varietal:

Syrah 100%

Vineyard:

Vigna di Augusto

Farming System:

Guyot

Harvest:

December

Harvesting method: By hand

Pressing: Destemming followed by gentle pressing

Alcoholic fermentation:

In temperature controlled stainless steel

Aging: Barrique 24 months

Yield: 1000 bottles

Analysis: 11% vol.

Tasting notes:

Color: Intense and dark red

Comments: The Vineyard of Augustus is privy to intense brightness and constant ventilation offering a perfect environment for the maturation of the Syrah that makes this wine. The particular structure of the land also contributes to the unusual complexity of this wine.

Syrah grapes dried on the vine under the Tuscan Sun. Harvested in December and aged 2 years in barriques.

Pairing: Augusto is the ideal wine to pair with dried pastries, but it can also be surprisingly delightful with blue cheeses like Roquefort or Italian Gorgonzola.