



MURALIA

Denomination:

IGT Maremma Toscana Rosso

Varietal:

Syrah 50%, Cabernet S. 30%, Sangiovese 20%

Vineyard:

Morioni di Sopra & Vigna di Augusto

Farming System:

Spurred Cordon and Guyot

Harvest: First and Second weeks of September

Harvesting method: By hand

Pressing: Destemming followed by gentle pressing

Alcoholic fermentation:

In temperature controlled stainless steel

Aging: In barrique, 24 months, followed by bottle aging

Yield: 10000 bottles

Analysis: 14,5% vol

Tasting notes:

Dark and uncompromising. The nose is intriguing with heavy aromas of black fruit and pipe tobacco, juniper berries, black pepper and myrtle. It is well balanced with fine woody notes. The mouth feel is rich in substance, intense and biting. This wine has a duration and persistence on the palate of grand style.