



## MURALIA

**Denomination:**  
IGT Maremma Toscana Rosso

**Varietal:**  
Syrah 50%, Cabernet S. 30%, Sangiovese 20%

**Vineyard:**  
Morioni di Sopra & Vigna di Augusto

**Farming System:**  
Spurried 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.