

ALESSANDRO DAL BORRO 2018 Valdarno di sopra doc syrah

Alessandro dal Borro is a mono-varietal Syrah, out of a single vineyard, that gives life to a product that is unique, strong and powerful just as the historical figure after which it's named. It's a noble, full-bodied wine, with a firm and unmistakable taste and aroma.

After a winter and a spring characterised by above-average temperatures and heavy rains, both summer and autumn have been regular and led to an optimal ripening of the grapes, which resulted in a really high quality product.

Grapes: Syrah 100% *Alcool*: 15,5 %

Harvest: manual, in 10 kg cases

Fermentation: steel vats

Aging: 24 months in french oak barriques, of which 70% new and 30% already

used once

Finissage: 4 months in steel *Production*: 2.000 bottles *Formats*: 1,5 l | 3 l | 6 l

Description: A powerful, full-bodied red wine.

Colour: Dark purple red with violet shades.

Nose: The bouquet is strong, elegant, rich in aromas of red and black berries followed by a hint of undergrowth and a spicy finish of green and black pepper that melts with balsamic notes.

Taste: In the mouth the wine is rich, complex, powerful and well-balanced, with elegant tannins.

Pairing: Appetizers, canapés, aged cheese, red meat stews and roasts, as well as game such as venison or wild boar.



