

Cantina Santo Iolo
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SYRAH 2017

IGT Umbria

GRAPES: 100% Syrah

PLACE: Narni (Terni), Umbria, Italy

PRODUCING VINEYARDS: 5000 sqm

ALTITUDE: 300 mt. above sea level

EXPOSURE: south-south west

TOPOGRAPHY: hilly

SOIL: sedimentary, marine as 3 million years ago it was submerged by the sea. Clay with shells and marine fossils.

CLIMATE: mild winter with low rainfall. Early spring, then interrupted by a late frost on April 20th. Hot summer, extremely dry, drought.

AGRONOMY: the vineyard management is in an agro-environmental measure. In conversion to organic farming GROWING SYSTEM: guyot

DENSITY PER HECTARE: 5500 plants

YIELD PER HECTARE: 60 quintals

AGRONOMO: Roberto Muccifuori

ENOLOGICAL DATA: manual harvest in September.

Temperature-controlled fermentation in steel containers. Maturation in stainless steel vats and then in the bottle, to maintain the characteristics of the grapes as intact as possible.

DISTILLED ALCOHOL: 12.5%

SULPHITES: 40 mg / lt.

WINEMAKERS: Maurilio Chiocchia and Irene Ducoli

NOTES: thanks to the soil, rich in skeleton, the correct exposure of the vineyards to the microclimate and the right yields per hectare, on our hills this grape has an ideal expression of its characteristics

Intense ruby red for a wine with a strong character, but at the same time soft and elegant. Red berries and spices. Fresh, sapid and persistent. Delicate and round tannin. Immediately pleasant, it can be considerably enriched

lengthening the maturation in the bottle. Serve at 16 degrees.

FOOD PAIRING: first course meals and medium-structured meat. If served fresh, you can dare a pairing with structured fish dishes, such as soups, tuna and cod. Excellent also as an aperitif.

Arch. Livia Ducoli created the label, starting from an ammonite found by one of our ancestors on the mountains of southern Umbria at the end of the 1800s.

