



NERODILAVA

DENOMINATION

Lazio I.G.P. Roscetto.

GRAPE VARIETY

100% Syrah

VINEYARD

Altitude: 450 m above sea level.

Exposure: East.

Terrain: Medium-textured volcanic soil.

Year of planting: 1998.

Vine training: cordon spur system, 3300 root stocks/hectare.

Harvest/hectare: 60 quintals (6000 kg or 13200 lbs) of grapes.

PRODUCTION

Harvest: Usually from early to mid October

Wine-making process: The grapes are hand selected and harvested. After de-stemming and soft crushing, the grapes are fermented in steel tanks, with numerous pump-overs on the skins at a temperature between 24°C - 28°C for about 12 days.

Aging: After the siphoning off and completion of the first fermentation, the wine is transferred to barriques where malolactic fermentation is completed and aging for several months. The last step is another aging process in bottles prior to release for sale.

TASTING NOTES

Color: Dark and deep ruby red.

Aroma: Powerful scents of berry jam, balsam, chocolate and tobacco.

Flavor: Warm, with soft and subtle tannins, in concordance with the aromas. The sensations fade into a sweet toated cocoa

Pairing: Game and red meat.

ANALYTICAL DATA

Alcohol: 13,5% Vol

pH: 3,84

Total acidity: 5,25 gr/lt

Volatile acidity: 0,48 gr/lt

Sugars: 2,50 gr/lt
