



Consumer Pricing
 CSPC# 702855
 SRP - \$78.00

Syrah "Case Via" IGT

Pronunciation kaz-eh vee-yah
Year Current
Winery Fontodi
Region Toscana
URL <http://www.fontodi.com>
Oenologist Giovanni Manetti and Franco Bernabei

FONTODI

OVERVIEW

Fontodi Syrah is a powerful Syrah interpretation from the Panzano Cru terroir. Syrah seems to have found a home here in Sangiovese country, as the structure of the wine is outstanding and is known as one of Italy's top wines from Syrah. It is capable, in a good vintage, of aging 10 - 15 years.



WINE NOTES

Grape Variety

100% Syrah

Vinification

Fermentation in temp controlled s s tanks at a higher temperature with frequent punching down of the cap. Racked into oak for malolactic fermentation.

Aging

Conditioned in oak 12 months, then bottled and held for 6 months before release.

Alcohol

14%

EXPERIENCE



Appearance

Deep garnet red.



Aroma

Perfumes of spice and dark bramble fruits.



Taste

The wine is full bodied and rich on the palate, with big noble tannic structure. Good intensity and fine, long length. Not for the weak of heart.



Serving Suggestions

Roast leg of lamb, prime rib with roasted root vegetables and pan juices. Aged parmiggiano.

TASTING NOTES
