

ANTICO CEPPO



SYRAH

LAZIO
INDICAZIONE GEOGRAFICA PROTETTA
ROSSO



ORIGIN OF THE VINEYARDS

Lazio.

GRAPE VARIETY

Syrah for at least 85% and other varieties allowed.

VINE TRAINING SYSTEM

Spurred cordon espalier.

SOIL

Volcanic, rich in sand and tuff, located on hilly areas.

WINEMAKING AND MATURATION

Maceration and fermentation on the skins at controlled temperature, racking off and soft pressing of the marc in controlled environment. It can refine for a short time in wood.

SENSORY ANALYSIS

Deep ruby red. Sensation of fruit in alcohol, eucalyptus, black pepper and underbrush. Elegant sip, with ripe tannins, fruity, fresh and easy to drink with a good persistence.

ALCOHOL

13-13,50%.

SERVING TEMPERATURE

16/18° C.

FOOD MATCHES

First courses of polenta with pork ribs, stews, roasted lamb and medium aged cheeses.