



THE PRIDE OF A SARDINIAN WINE



BRAMA

SYRAH VALLI DI PORTO PINO IGT

GRAPES:	Syrah.
PRODUCTION ZONE:	The Sulcis area, in the far south west of Sardinia.
CLIMATE:	A mediterranean climate, with scattered low annual rainfall mainly in autumn and winter months, frequent mistral winds, high summer and spring temperatures, mild autumns and mild or cold and dry winters.
SOIL:	Syrah grows on quaternary sandy marine and fluvial sediments which alternate with lake and marsh deposits and carbonate crusts typical of backshore areas. Soil is clay loam, ph alkaline, well structured and pebbly; the presence of active lime and high concentration of micro nutrients exalt the spicy component of the wines produced from grapes grown on this soil.
TRAINING SYSTEM:	Spur-pruned cordon.
HARVEST:	Between late September and early October.
VINIFICATION:	Grapes are only crushed, the must macerates with skins for 20 days with periodic pressing. After fermentation in steel, the wine is rested and aged for 10 months in 1st and 2nd fill tonneaux, followed by further ageing in the bottle for at least 6 months.
COLOR:	Deep, bright, robust ruby red.
AROMA:	Intense beginning with floral and fresh fruit notes, with hints of balsamic, mediteranean shrubs and hot spices.
TASTE:	Rich, full, satisfying. The taste flow plays on the balance between vibrant notes of freshness and savouriness with hints of spicy pepper woven into an enveloping mouth feel thanks to structure and ripeness of fruit and spirited nuances of tannins.
PAIRINGS:	Pasta and rice dishes with spiced sauces, roast or chargrilled meat dishes, hard cheeses.
ALCOHOL CONTENT:	14,5% vol.
SERVING TEMPERATURE:	16 - 18 °C
FORMAT BOTTLE:	750 ML

