

## Specifications



The farm Poggio Sorbello, owned by the family Baldetti since the beginning of the XX century, was born on the Tuscan hills between Cortona and Montepulciano. With particular attention to the environment, we work in the country to produce quality grapes, respecting soil and climatic conditions, from which we obtain quality wines through minimally invasive winemaking processes.



contiene solfiti / contains sulphites / enthält sulfite  
Lotto: L. SY 14-16

750 ml e 14% Vol

### Vineyard

Location: Hills

Orientation: South-East

Elevation: 360 metria.s.l.

Soil: Clay- and Sand-like

Planting layout of the vines: 5200 plants/Ha

Vine training: Spurred cordon

Grape production: 7000 Kg/Ha

Viticulture: Integrated pest control, low environmental impact

### Il Vino

Grape: Syrah

Brand name: Cortona D.O.C. Syrah

Year: 2014

Colour: Deep purple red with violet tones

Sensory evaluation: Intense nose of white pepper, followed by a wonderful feeling of fresh plant, which turns into balsamic flavour. With time in the glass, this wine poses notes of fresh fruit, with currant and raspberry scents.

Delicate hints of violet and tertiary aromas of tobacco and sweet cocoa. The mouthfeel get perfectly along with the nose: the taste is fresh and strong but extremely velvety, thanks to dense and delicate tannins. The tannins are fine, sweet, and mouth-puckering, making the feeling on the palate long and vigorous. The delicate sweet tannins persistence is balanced by a pleasant sapid and dry feeling. The aftertaste is long with raspberry, currant and cocoa hints.

Harvest: handmade, in grape crates, with manual selection of grapes after destemming

Bottling: June 2016

Bottles produced: 4600

Alcoholic strength: 14% vol.

Total acidity: 5,79 gr/l expressed as a tartaric acid