



In vineyard

The Syrah is an international grape variety famous for its spicy notes that Bosco del Merlo interprets with great elegance. The grapes are harvested at optimally maturity during the last days of September.

In cellar

The grapes are vinified at the average temperature of 25°C, while the maceration lasts for about 15 days. It follows a maturation in wooden barrique of 3/4 passage to obtain from wood a slow oxygenation with the aim of maturing the original tannins, without extracting them from wood, thus giving the wine softness.

Tasting notes

Intense red wine with garnet reflections. The perfume is enveloping with notes of red fruit, as blackcurrant jam. Nice and fresh, with hints of liquorice. In mouth, we can find the cherry in spirit.

Plus

Large and round wine with great character. Enveloping and very pleasant for its harmony and wideness.

Pairings

Ideal for all meals, excellent with dishes of boiled and baked meats. Perfect with cold cuts and cheeses of medium maturing and insuperable alone, after dinner at the wine bar in company.

Serve at 16°C

13,5 % vol.

Bottle Size: 0,75 L-1,5 l

Sugars: 14 g/l

