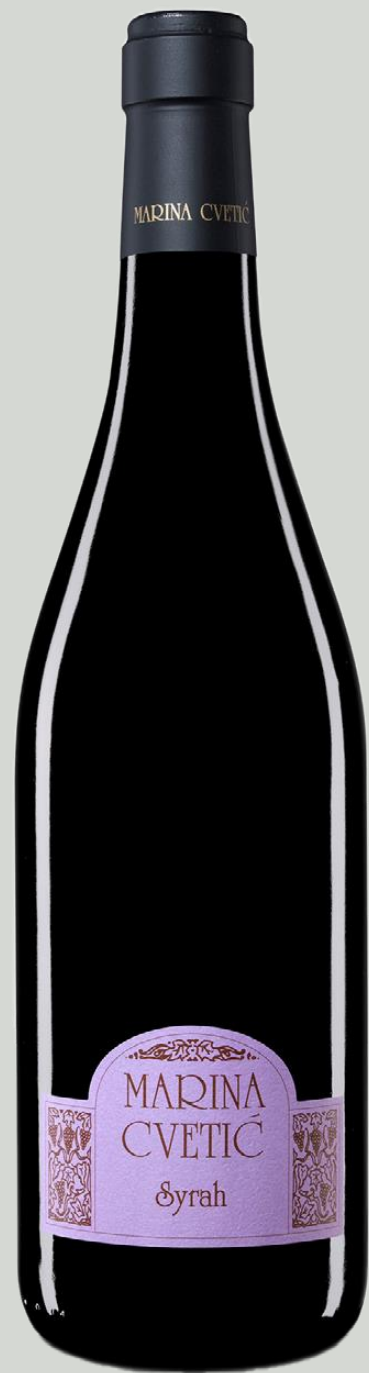


# Marina Cvetic

## Syrah Colline Pescaresi IGT



### Technical Sheet

**Name**

Syrah Colline Pescaresi IGT Marina Cvetic

**Alcoholic strength**

14% Vol

**Grapes**

Syrah 100%

**First year of production**

2014

**Vineyard location and altitude**

Loreto Aprutino (Località Cocciapazza), 350 m. a.s.l.

**Vineyard exposure**

South/East

**Vineyard soil type**

slate, clay with a strong sandy component

**Training system**

single Guyot

**Planting density**

6.500 plants per hectare

**Yield per hectare**

60-70 q.

**Age of vines**

15 years

**Harvest time**

end of September

**Vinification**

Vinification in stainless steel at 24-26°C. This is followed by aging during which it stays 12 months in French oak barriques. Then bottling with aging in bottle.

**Aging potential**

Can drink now, but has potential for ageing

**Ideal serving temperature**

14-16° C

### Tasting Notes

Limpid, ruby red color with bright violet reflections. Intriguing bouquet with aromas of small red and black fruits, black pepper and white chocolate. Warm in the palate, tannic and full bodied with spicy notes.

### Food Pairings

ragout, spicy red meats