

Castelli Del Grevepesa



## SYRAH TOSCANO IGT

### PRODUCTION AREA

Hills of Tuscany

### VARIETAL

100% Syrah

Hand-selected grapes

### VINIFICATION

Fermentation at controlled temperature of 30°C with 20 days of skin maceration

### MATURATION

12 to 14 months in barriques

### BOTTLE REFINEMENT

At least 3 months prior to its release

### COLOR • BOUQUET • FLAVOR

Vivid ruby red

Elegant & refined, aromas of fresh flowers, cinnamon & blackberry  
Full-bodied, long finish, fine tannins

### COMPLIMENTARY FOODS

Red meat, game meat,  
and seasoned cheeses

### Awards

2001 Vintage - Wine Spectator - 90 Points  
Japan Wine Challenge - Bronze Medal