

SASSAIA Monferrato Rosso “RA”



Wine: Syrah

Vintage: 2017

Vineyard: Garbagnina

Harvested: September 2017

Brix @ Harvest: 24

Alcohol: 14.5%

pH: 3.45

TA: 5.80

Fermentation: Hand harvested and chilled to 8c for 36 hrs of skin contact. Stainless steel alcoholic fermentation and sequential malolactic fermentation in French Chassin oak barrels.

Aging: Aged in 25% new and 75% neutral French oak barrels from Chassin for 12 months.

Aromas: Violets, Red Currant.

Flavors: Red berries, cracked pepper, herbs.

Vintage Notes: Heathy Syrah fruit with good maturation which was the result of adequate rainfall, hot days and cool evenings.

