



TENUTA
MONTECCHIESI



Klanis

DENOMINATION	Cortona DOC Syrah
GRAPES	Syrah
YIELD	1 kg/vine
GROWING AREA	The south-facing vineyards lie in the area of Manzano, in Cortona, Tuscany at elevations of 260-350 metres.
SOIL PROFILE	Clay and rock
VIN EYARD AGE	15-35 years
TRAINING SYSTEM	Guyot, at 5,000 vines per hectare, planted to a 2.30 x 0.80m layout, and to bush-style alberello at 8,000 vines per hectare, grown biodynamically. For the Klanis vineyard, various French clones were selected and grafted onto low-fertility rootstock, 420A. Buds are quality-selected and cluster-thinning is practiced.
HARVEST PERIOD	The Klanis vineyard is always picked exclusively by hand, generally in late September. The clusters are examined for quality, then picked into 20kg boxes. They are quality-selected on vibrating sorting tables right in the vineyard, then brought immediately to the cellar.
VINIFICATION	In the cellar, the grapes are once again quality-selected on double sorting tables, both before and after de-stemming. Only the finest-quality grapes are then moved, without pumping, into temperature-controlled stainless steel tanks. After fermentation at 25-28°C, the wine undergoes a 10-15-day maceration at 28°C, for a total period in the tank of 20-25 days. It then completes malolactic in steel.
MATURATION	The wine undergoes a 16-month maturation in oak barrels and large casks at a controlled temperature, then it receives 8-10 months' bottle-ageing before release.
SENSORY PROFILE	It appears an intense, near-opaque purple-red. Well-ripened fruit enriches the bouquet, such as dried plum, blackberry, blackcurrant, and blueberry, lifted by notes of candied fruit, chocolate, vanilla, and roasted hazelnut. It opens to perfectly integrated tannins, balanced by an appropriate level of alcohol and a judicious acidity. The aromatic finish lingers beautifully.
SERVING SUGGESTIONS	Pairs perfectly with grills and stews, game, and medium- and long-aged cheeses.
ALCOHOL	14%vol
SERVING TEMPERATURE	18°C

Dal Cero Family

- DAL 1934, VITICOLTORI -

www.dalcerofamily.it
info@dalcerofamily.it