



## Suisassi IGP Costa Toscana BIO 2017

Azienda Vitivinicola Duemani

<b>Type</b>	Red wine
<b>Origin</b>	Italien, Toscana
<b>Producer</b>	Duemani Toscana
<b>Classification</b>	IGP
<b>Expansion</b>	15 months of maturation in French and American. Oak barrels
<b>Contents</b>	75 cl
<b>Vintage</b>	2017
<b>Enjoyment phase</b>	up to 8 years
<b>Serving temperature</b>	16 - 18°C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Syrah 100 %
<b>Awards</b>	94 Parker, 99 James Suckling /
<b>Article no</b>	16503717

### Comments

The vines are farmed strictly biodynamically and without intervention. Cold maceration is followed by spontaneous fermentation in used barriques. Maturation takes place for 12 to 15 months in French and American oak barrels.

### Pairing

Great with a hearty piece of meat. But it can also compete with mature cheese.

### Tasting notes

Sparkling impenetrable ruby violet. Opens with intense notes of dark plums and elderberries, followed by dark chocolate and white pepper. Plump and rich fruit on the palate, shows a lot of plums in the beginning, then spreads out with dense, compact tannins, fresh and juicy, with a long finish in the end.