

DUEMANI
COSTA TOSCANA

SUISASSI COSTA TOSCANA ROSSO IGP

From 18 year-old vines yielding a mere kilogram of grapes per vine, Suisassi is concentrated ruby red in color. Its olfactory register is a mix of wild berries, exotic spices, potpourri fern, hibiscus tea, chewy liquorice, eucalyptus, cocoa and slate. Chewy and silky, it exudes ample minerality, freshness and subtle tannins. The sensations perceived on the nose continue on the palate and deliver a persistent finish.

GRAPES	100% Syrah
LOCATION OF VINEYARDS	Riparbella, Tuscany
ALTITUDE	220 meters asl
VINE TRAINING	Alberello bush vines
PLANTING DENSITY	8,000 plants per hectare
SOILS	Clayey, saline soil, with a significant amount of skeleton of calcareous origin
VINIFICATION	Grapes are selected in the vineyard and handpicked into small crates. They are gently destemmed to obtain whole grapes and further selected by hand on the sorting table. Spontaneous fermentation in oak barriques and 1,000-litre truncated conical vats, with manual punching down and a carefully controlled temperature. About 30% of the grapes ferment with the stems. Maceration takes 30 days, then it is racked and decanted. It is aged for 22 months in 300-litre French oak barriques and casks, 80% new wood and 20% first-passage wood. It does not undergo clarification or filtration.
CERTIFICATIONS	BioAgricert Organic certification Demeter Biodynamic certification
ALCOHOL CONTENT	15%
OENOLOGIST	Luca d'Attoma



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