

SUISASSI 2016



● Denomination	COSTA TOSCANA (Tuscan Coast Red) IGP (Protected Geographical Indication)
● Grape varieties	Syrah 100%
● Certification	BIOLOGICO (organic) with BioAgriCert BIODINAMICO (biodynamic) with Demeter
● Vineyard details	site: Riparbella altitude: 220 meters (720 feet) above sea level Gobelet (bush vine) training system with head pruned vines planting density: 8000 vines per hectare (3200 vines per acre)
● Age of Vines	15 years
● Yield	1 kilogram per vine (2.20 pounds per plant)
● Soil composition	Soils of limestone origin, saline, rich in clay and stones
● Harvest	Carried out in mid-September. The grapes are selected in the vineyard and hand-picked into small crates. The destemming is delicate in order to obtain whole berries and a further manual selection takes place on sorting tables upon the arrival of the crop at the winery.
● Fermentation/Aging	The fermentation is spontaneous without selected yeasts and takes place both in barrel and in small, conical oak tanks with a 1000 liter (265 gallon) capacity; there is a manual punching down of the cap in the barrels and a pumping over of the cap in the oak fermenters where the temperature is also controlled. The wine remains in maceration on its skins for 20 days is then racked into the same barrels used for the fermentation. Ageing lasts for 20 months in 60 gallon French oak barrels and in 80 gallon puncheons, 90% new and 10% used once previously. No fining and no filtration prior to bottling.
● Bottling date	September 12th 2018
● Production	4000 bt. 0.75 lt. - 200 bt. 1.5 lt. (Magnums) - 20 bt. 3 lt. (Double Magnums) - 2 bt. 6 lt. (Imperials)
● Alcohol	14%
● Serving temperature	59-63° Fahrenheit (15-17° Centigrade)



Tasting notes

The 2016 Suisassi reflects the characteristics of its vintage: balance, structure and intensity. It explodes on the nose with black berry fruit, thyme, sweet spices and liquorice. The body is full and rich on the palate and expresses great flavor, an important freshness and silky tannins. It envelops the palate with its balsamic sensations and finesse. We recommend tasting it from 2020 on.

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