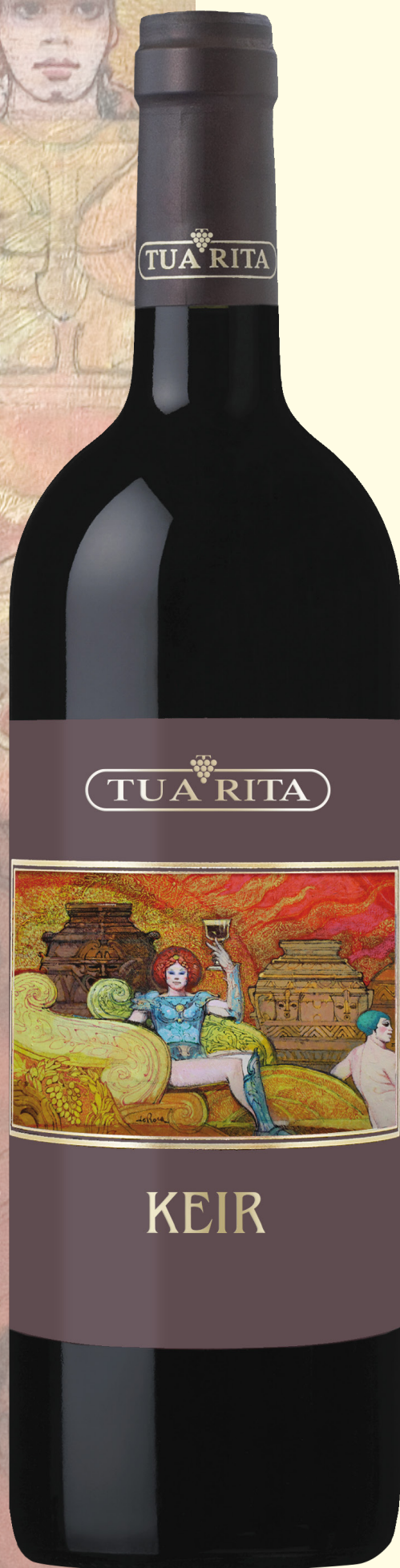




KEIR

Toscana Rosso Indicazione Geografica Tipica



Area of production: Upper Maremma, Colline Metallifere zone

Designation: IGT – Indicazione Geografica Tipica – Toscana Rosso

First vintage: 2016

Varieties: Syrah 100%

Planting density: 8,900 vines per hectare

Training system: double cordon spur

Soil: markedly clayey with a fairly significant pebble fraction.

Vineyard management: organic

Average production: 2,500 bottles

Harvesting method: manually in 15-kg cases

Vinification: maceration with the skins in Terracotta Amphora for 6 months

Maturation: for about 6 months in used French oak barrels; after going into bottle in the summer, the wine is left to age for several months before release to market

Serving temperature: 15-18 °C

Formats: 75-cl bottle in three wooden case

Label: designed by Raffaele De Rosa