



THE PRIDE OF A SARDINIAN WINE



## BRAMA

SYRAH VALLI DI PORTO PINO IGT

GRAPES:	Syrah.
PRODUCTION ZONE:	The Sulcis area, in the extreme south-west of Sardinia, almost entirely surrounded by the sea and constantly exposed to salty breezes that characterize the climate and the products that come from there. Within a few square kilometers, it offers a wide variety of soils. Terrains rich in aeolian sandstone deposited over cemented limestones alternate with clayey zones rich in skeletal grains, active limestone and microelements that give rise, together with the influence of the sea, to wines with a strong personality. Alkaline clay loam soils with good structure and characterized by the presence of pebbles; the proportion of active limestone and microelements, of which they have a very high content, enhances the spicy characteristics of the wines produced from grapes grown on these terrains.
TRAINING SYSTEM:	Spur-pruned cordon.
YIELD:	7000 kilos/hectare.
VINIFICATION:	Grapes are only crushed, the must macerates with skins for 20 days with periodic pressing. After fermentation in steel, the wine is rested and aged for 10 months in 1st and 2nd fill tonneaux, followed by further ageing in the bottle for at least 6 months.
COLOR:	Deep, bright, robust ruby red.
AROMA:	Intense beginning with floral and fresh fruit notes, with hints of balsamic, mediterranean shrubs and hot spices.
TASTE:	Rich, full, satisfying. The taste flow plays on the balance between vibrant notes of freshness and savouriness with hints of spicy pepper woven into an enveloping mouth feel thanks to structure and ripeness of fruit and spirited nuances of tannins.
PAIRINGS:	Pasta and rice dishes with spiced sauces, roast or chargrilled meat dishes, hard cheeses.
ALCOHOL CONTENT:	14% - 15% vol.
SERVING TEMPERATURE:	16 - 18 °C
FORMAT BOTTLE:	750 ML

