



# CONFIENTE

TOSCANA *denominazione di origine controllata*  
ROSSO



**CONFIENTE** is the name of the brook that runs at the foot of the Syrah vineyard. We planted this vineyard on a hill of red earth that faces the sunrise. This Varietal comes from France but most probably originates from the Middle East. The careful selection of materials, organic management, picking choice grapes on the selection table, and natural winemaking procedures free of additives produce a wine that faithfully mirrors the northern and fresh characteristics of this intimate area of Maremma.

**Vineyard:** LECCIO

**Vine:** 100% Syrah

**Year planted:** 2006

**Layout:** 1.80 x 0.80 meters

**Plant density:** 6,944 vines per hectare

**Soil:** medium-textured, generally loamy, excellent amount of iron

**Direction facing:** East

**Altitude:** 120 meters asl

**Training system:** spurred cordon with vertical trellis

**Vineyard Technique:** certified Organic

**Weeding:** mechanical

**Fertilizer:** organic (composted manure), mixed seeding (leguminous, gram) as cover crop

**Yield per vine:** 700 gr. equal to a yield of 50 qt./ha

**Date harvested** Beginning of September according with the season

**Wine Cellar**

**Harvested:** clusters selected from the vine and picked by hand with crates of 18 kg

**Selection:** after destemming, grapes chosen from the selection table

**Pressing:** none

**Vat loading:** chute conveyor without the use of pumps

**Winemaking:** French/Slavonian oak vats (30 Hl.)

**Fermentation:** spontaneous

**Yeast:** indigenous

**Maceration:** for 18-20 days with manual punching down

**Ageing:** 12 months in French Barriques - one and two used

**Refinement:** 12 months in bottle

**Alcohol:** 14.0% depending on the vintage

**Wine**

**Color:** radiant, ruby red with a purple rim.

**Aroma:** Spicy, with black pepper, small red fruits and dried flowers, with a nice hint of liquorice.

**Taste:** Intense and captivating on the palate, notes of vanilla and fruit, long finish, with powerful tannins. Great ageing potential.

**Food pairing:** Tagliatelle with mushrooms, Chianina steak, wild game stew, aged cheeses.

**Lifespan:** More than 5 years. Long ageing evolution.

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