



Santa Perpetua 2018

Made from the grapes of our Syrah vine fields, nestled just above the town of Tirano, Santa Perpetua is one of our velvety and full-bodied red wines, characterised by a refined spicy-fruity play.

— **BRAND**

Le Traverse

— **TYPE**

Red Wine

— **AREA OF PRODUCTION**

Region: Lombardy
Province: Sondrio
Municipality: Tirano

— **GRAPE BLEND**

Syrah

— **APPELLATION**

Alpi Retiche di Sondrio IGT

— **TERRAIN COMPOSITION**

Sandy terroir, with granite and clay, poor in humus and highly permeable

— **YIELD**

350g/m²

— **FARMING SYSTEM**

Spurred Cordon

— **VINIFICATION**

Grapes are selected straight from the vine. They are de-stemmed in the cellar of Villa di Tirano and placed in 20hl fermentation vats. They are then fermented on the lees for around a month

— **AGEING**

Takes place in used barriques

— **ALCOHOL CONTENT**

12.5% vol

— **TOTAL ACIDITY**

5.1g/l

— **RESIDUAL SUGAR**

0.5g/l

— **LONGEVITY**

8 years

— **TASTING NOTES**

Dense ruby red with purple reflexes, intense and fruity aromas of small black berry fruits, with spicy black pepper notes; soft and rich on the palate, with soft tannins of substance

— **COLOUR**

Dense ruby red with purple reflexes

— **SERVING SUGGESTIONS**

Ideal served with red meat, duck breast, lamb loin chops and hard cheeses

— **SERVING TEMPERATURE**

18°C

— **SIZE**

75cl