

de vinosalvo  
vignaioli in toscana

**LOCATION:**

Italy > Tuscany >  
Maremma Coast > Montecucco

**VARIETY:**

Syrah

**WINEMAKER:**

Alison Jane Hodder



**SCIENCE**

ABV: 14%

SUGAR RATE: 0.6

TOTAL SO2: 49

TOTAL ACIDITY: 5.5

# “Galfridus” Syrah, Maremma Toscana DOC

## EXPERIENCE

**NAME:** The vineyard’s hero/sage – Galfridus, the savior of wine – graces the flagship Syrah of De Vinosalvo. He is depicted on the label inside the illuminated letter “G” – found in an original medieval manuscript.

**CHARACTER:** Aromas are complex with notes of ripe dark cherries, mulberries, roses and violets. Dark chocolate and black fruit contrast with bright acidity to create a complex and energetic palate. A hint of vanilla spice and balsamic are well integrated with subdued tannins and a savory persistent finish.

**ENJOY WITH:** Lamb, roasted meats, Chateaubriand, braised beef with mushrooms, truffles, and rich earthy vegetables. Best with aged cheeses.

**BEST RESULTS:** Serve/drink at 60-64°F; decant briefly and serve in a Syrah or Bordeaux glass.

## EXPRESSION

**FERMENTATION:** Temperature-controlled fermentation in stainless steel tanks. Grapes destemmed (not crushed). A single small dose of SO2 is added. After inoculation with pure yeast cultures, fermentation < 82°F. Part is fermented in a closed stainless steel fermenter with pumpovers, part in open one-ton bins with punchdowns.

**PRESSING AND EXTRACTION:** With pumpovers, punch downs, and déléstage. Slightly extended maceration - up to 15 days. Soft pressing using traditional vertical basket press.

**ELEVAGE:** Malolactic fermentation takes place spontaneously in the cellar. The wine is aged 12 months in 3rd use French oak puncheons on fine lees with batonnage, 12 months in bottle prior to release.

**FINING AND FILTERING:** Unfined, with a light filtration (cellulose pads) at bottling.

**SULFUR:** A small dose, 18ppm SO2 at destemming and another before bottling for stability, 10-15ppm SO2.

## SOURCE

**FARMING:** Regenerative viticulture with a greater focus on soil health than in regular organic viticulture. Minimal soil disturbance, manures and composting of grape stalks and marc for fertilizers. Subterranean clover acts as the dominant nitrogen-fixing legume in cover crops. Avoiding the use of insecticides by cultivating hedgerows as insect havens to enrich biodiversity and promote beneficial insects.

**LAND:** Planted in the Porrone vineyard at about 800-900 feet a.s.l. Within the vineyard there is a small strip – about 10 rows – where the dense clay soil with volcanic elements reduces the yield and leads to tighter bunches with smaller berries – yielding wines of higher concentration and extract. Facing south for ventilation which enables optimal physiological ripeness, even in cooler, wetter years.

**VINE:** Dry-farmed selection of three clones of Syrah, cordon-trained at 5,500 vines/ha, selected and planted in 2010 by Alison.

**HARVEST AND PRODUCTION:** Harvested by hand, less than 250 cases.

