

<b>VARIETAL</b>	Toscana IGT Farmed organically (BIOS srl and Bioagricert) since 1996, and biodynamic farming since 2008.
<b>VINEYARD</b>	90% Syrah who came from Ermitage area (Côtes du Rhône), 10% Cabernet Sauvignon. <i>Croci</i> is a vine of 2.20 ha, situated at almost 600 m of altitude with a south orientation. It presents a fine schist soil. This type of soil is really near the rock and its one of the best of the winery. It also presents a densely planted soil(6944 vine/ha) with an average age of 5 years.
<b>VINIFICATION</b>	Hand picking. De-stemming, second selection on sorting table. 20 a 30 days of maceration into vinification vats with very gentle extraction, essentially from punching the cap during the middle of fermentation. After de-vatting, wines are tranfered into barrels for malolactic fermentation.
<b>AGEING</b>	14 month in french oak barrels (20% news for cabernet, 40% one wine, 40% two wines for the syrah).
<b>PRODUCTION</b>	800 bottles of 0,75 l.
<b>TASTING NOTES</b>	Rich and complex nose with aromas of black fruits, spicy and notes of liquorice. Velvety tannins envelop the palate with an exceptionnal balance.

