



LIVIA, Merumalia's **Syrah**, with an intense red color with violet reflections, is a warm and enveloping wine. On the nose a bouquet of blueberry, blackberry and plum, with notes of black pepper. Aged in barrique, it gives the palate an elegant structure and roundness after the initial tannic astringency. It goes well with strong flavors.

Syraz vineyards are grown on the north side of volcanic, rocky soil (mineral rich) of **Castelli Romani**, respecting the nature and the environment. The production has an upper limit of 8 tons per hectar (much less than permitted). The fermentation initiated with selected yeast, is thermally controlled in inox containers. The wine is aged in French oak before being blended.

VINTAGE - ALCOHOL: 2019 – 14 % Vol.

GRAPE VARIETY: Shiraz

VINEYARD: Sspurred cordon, > 4000 vines/ha Average height above sea level: 190 m Exposure: Est-West

HARVEST PERIOD: Half of September

FERMENTATION: Selected yeast, in inox tanks at controlled temperature (22-25°C)

PRODUCTION: Produced & Bottled by Merumalia Soc. Agr. 500 bottles

AGEING: 7 months in french oak, 3 months in bottle

COLOUR: Ruby red

CHARACTER: Mineral, fruity, herbaceous

NOSE: Intense and elegant. Red fruits and spicy notes

TASTE: Involving, smooth and balanced. Tannins present

PAIRING: Barbecue, wild game and salami

SERVICE TEMPERATURE: We recommend to serve it at 16°-18° C