



PETROGNANO

NOISÝ SYRAH

TOSCANA IGT 2021

Our study of the estate's terroir through the Animavitis programme revealed the potential of a specific parcel within our single hectare of Syrah, planted in 1998. Careful hand selection during harvest marked the beginning of this project. The resulting wine stands out for its elegance and character. It is bottled only in vintages that achieve the desired harmony and fully express the qualities of this exceptional vineyard.

THE ORIGIN

Appellation: Toscana IGT

Vineyard Location: Estate-owned vineyards of Fattoria di Petrognano, in the municipality of Montelupo Fiorentino.

Grape Variety: 100% Tuscan Syrah

Viticulture: Organically farmed under the Animavitis parcel management programme.

Soil Type: Medium-textured clay soil.

Aspect: South, South-West.

VINIFICATION & MATURATION

The parcel-by-parcel study undertaken in 2019 to identify the estate's individual crus gave rise to a new project. Specific Syrah vines with an exceptional aptitude for producing a dedicated wine were identified. This marked the beginning of NoiSý, a single-varietal Syrah that expresses the distinctive character of this grape variety when grown in clay soils, becoming a new symbol of power and harmony. Produced only in vintages that fulfil its quality potential, each bunch is carefully selected by hand, and the wine is matured for a minimum of three years before its release.

FOOD PAIRING

Food Pairing: Porcini mushroom risotto, pici with hare ragù, beef stew with black pepper, Peking duck, herb-crusted lamb, lightly smoked American barbecue, and mature, non-

TASTING NOTES

The nose reveals intense aromas of ripe blackberry and blueberry, complemented by notes of black pepper, violet, balsamic herbs, and dark chocolate. The palate is full-bodied, with supple tannins and vibrant freshness. Evolved flavours of blackberry preserve, forest floor, liquorice, tobacco, and sweet spices lead to a long, complex, and persistent finish.



SERVING TEMPERATURE & CELLARING POTENTIAL

Serving Temperature: 16°C (61°F).

Cellaring Potential: Under optimal cellaring conditions, the wine is expected to evolve gracefully for up to 12 years.