

“FLAMANT”

Syrah IGT - Rosé



Grapes

100% Syrah from vineyards planted in 2006.

Soil

0,7 hectares of sandy nature, mainly exposed to the East at an altitude between 150 and 200 meters above sea level in Mairano di Casteggio.

Vineyard Management

Treatments in the vineyard are limited to the minimum, without the use of antibiotics and synthetic products. The pruning system used is the Guyot for a great quality. The annual meticulous pruning is made to exclude the less uniform bunches before the ripening of grapes in July. The rigorous choice of the winery is to obtain a great quality, choosing to have a maximum production of 1.2kg per plant (the yield per hectare is only 60q of grapes for about 5,000 plants).

Research

Conducting directly in the vineyards and in the research funded by the Bussolera-Branca Foundation, which aims to enhance the agricultural and viticultural heritage of Pavia, we carry out the cultivation of the vineyards with eco-sustainable criteria.

Thanks to some of these research results, in the new plants preparation, during the seedlings planting, “attinomiceti” – natural fungi that protect the young roots from the pathologies – have been used, favoring a healthy and ecological growth.

Harvest

The bunches are harvested by hand at different times depending on ripeness and performing a strict selection to eliminate any imperfection. The immediate addition of dry ice allows us to preserve perfumes and avoid oxidation risks, so that vinify only high-quality grapes.

Wine Making

Following a soft pressing of the whole grapes, with a yield of 30% for the delicate extraction of color, the must ferments in stainless steel tanks at a temperature of 15 °C for 25 days and subsequently is kept “sur lie” for about 4 months at a constant temperature of 5 °C, to give greater complexity and taste personality.

Ageing

The wine is aged in stainless steel tanks for a period of 2 months at a temperature of 5 °C to allow tartaric stabilization.

**LE FRACCE**
CREGGIO DI LOMBARDIA

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