

CONTI DI SAN BONIFACIO

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'SUSTINET' IGT SYRAH

IGT TUSCANY • TUSCANY • ITALY • EUROPE

TECHNICAL DETAILS

Estate

The Conti di San Bonifacio Winery is nestled between the Maremma hills and the plains of the Tuscan coastline. Ours is a garden vineyard and boutique Cantina producing beautifully crafted wines, made with passion and authenticity with the expertise of our winemaker.

The Winery works hand in hand with the Wine+Wellness Resort, set on the brink of a hill with views across the vineyards and the surrounding medieval villages far off in the distance.

Winemaking

Fermented in stainless steel vats with temperature control between 28° and 30°C for 21 days. Aged for 18 months in 80% French new oak and 20% in second year oak.

Food Suggestions

Pairs well with beef, lamb, veal, poultry dishes, and cured meats.

TASTING NOTES

Intriguing Syrah that opens with interesting fruit sensations. Decisively spicy with aromas of white pepper, cherry, plum, and herbaceous nose. The finish is fresh with notes of nuttiness. Round in the mouth, the acidity is balanced by the roundness of the tannins. With some time, the leather and chocolate notes emerged over a very smooth rich velvety palate. Full-bodied but again with great harmony and elegance.

100% Syrah grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (6 pc)
- Organic
- Family-Owned
- ABV%: 14.5
- Class: Red

CONTIDISANBONIFACIO.COM/WINERY/OUR-WINES/

VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

