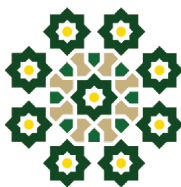




Name:	Occhio di Civetta
Classification:	Syrah IGT Toscana
Origin:	52047 Marciano della Chiana - Toscana - Italy
Vineyard exposition:	1,5 Ha North & 2,5 West
Vineyard dimension:	4 Hectares about
High:	310 msl about
Grapes:	Syrah 100%
Age of the Vineyard:	9 years the oldest
Nursing System:	Cordone Speronato
Soil Type:	35% Clay/ 30% silt/8% Structure/other
Harvesting:	September
Vinification:	Spontaneous fermentation in stainless steel tanks with temperature control. Aging in steel tanks and bottle for about 12 months before selling
Alcohol:	2021 – 14.5 % vol.
Total production:	6000 Bottles
Drinking temperature:	16°C - 17°C



Il Querciuolo

Azienda Biologica, Agriturismo e Cantina

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