



TENUTA LE QVINTE®

AZIENDA AGRICOLA TENUTA LE QVINTE SRL
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Nasyr

LAZIO
IGT

Nasyr, beautiful and imposing mosque Persian. Syrah, noble and fine red grape native to the land of Persia. With this name we wanted to tie our precious nectar with the ancient origins of the Syrah. Nasyr, wine has a great personality obtained with Syrah grapes in purity, from pungent scents and enveloping and full taste and delicate. It matures in small oak barrels for a period ranging from six to eight months. Ideal whenever it is necessary to serve a great red wine.



TYPE: red - syrah

GRAPES: syrah

AVERAGE PROOF: 13.5-14.5% vol., depending on the years

BOTTLES PRODUCED: 15.000

GRAPE HARVEST: 2012

PRODUCTION TECHNIQUES

Manual harvesting of the best syrah grapes.

Temperature-controlled fermentation of crushed grapes with computer programmed punching of the entire fermentation process.

Aging from 6-8 months in small oak barrels.

ORGANOLEPTIC CHARACTERISTICS

COLOUR: intense brown with garnet highlights.

BOUQUET: pungent, enveloping, with hints of spices and black pepper.

TASTE: full-bodied, velvety, long and elegant persistence.

FOOD COMBINATIONS

Basically all white and red meats, medium-aged cheeses.

HOW TO SERVE

In a medium tulip-shaped stem glass; at a temperature between 15-18° C.