



FATTORIA DI PETROGNANO

NOISÝ

The individual plot management for the identification of our company's crus, which began in 2019, has come to an end into a new project: we identified the Syrah plant with a particular vocation for the production of a new wine. This is how NoiSý was born, a pure Syrah expressing the originality of this grape variety cultivated in our clay soils, a new symbol of power and harmony. NoiSý is made only in vintages where we recognise the value of the result we can achieve. We manually select each bunch of grapes and the wine is aged at least for three years before presentation.



appellation IGT Toscana Rosso

grape Syrah 100%

alcohol 14.5% alc./vol.

altitude 220-250 mt.

soil clay, medium heavy texture

vinification traditional

fermentation tank

refinement 25-hl barrel (24-month), bottle

sight deep ruby red

bouquet blackberry, cherry, spicy & balsamic notes

palate balanced, elegant, persistent on the finish

