



CARUS

TÈSPERO

IGT TOSCANA ROSSO SYRAH

Its name comes from the anagram of Perseto, the hill on which Carus stands. Tèspero is produced only with the best grapes of Syrah, that in our valley is able to express itself in a terrific way. It is an excellent wine with intense aromas and velvety tannins.



GRAPE - 100% Syrah

ALCOHOL CONTENT - 14-14,5%

TRAINING SYSTEM - Spurred cordon and Guyot

PRODUCTION - 40 quintals/ha



TERRITORY AND ALTITUDE - The area is purely hilly, characterised by averagely clayey soils, rich in alberese and galestro, respectively, the main factors responsible for the longevity and elegance of the wines, with a good presence of river pebbles that give the wines a good structure. The different exposure of the vineyards, which are located between 190 and 300 metres above sea level, makes possible to obtain a great organoleptic complexity

HARVEST - Harvest is hand-made and placed in 18 kg boxes to maintain the grape integrity and quality



AGEING - Aged in French oak barrels and then in the bottle for six months



TASTING NOTES -

Colour: Deep ruby with purple reflections

Nose: Intense, complex, fine, aromas of wild berries, blackberries and cassis, raspberries with hints of spice and minerals. This wine is an explosion of feeling and senses

Palate: Intense, rich and enveloping with velvety tannins that fill the palate confirming the taste sensations of smell

PAIRINGS - Roasts, grilled meats, "Peposo dell'Impruneta", bitter chocolate



SERVING TEMPERATURE - 15°