



SYRAH / DOC SICILIA



Although Syrah is classically intended as a grape with an international character, it is undeniable that it has been happily grown in Sicily for some time now, with excellent quality results. Generous grape variety, capable of expressing intense and structured wines, elegant and complex, which blend the fresh aromas of native fruits with innate spicy sensations. Imported into Sicily by the Phoenicians, it seems to have spread from the Syracuse area to the hinterland and for this reason we feel we can also fully define it as part of our indigenous ampelographic heritage. In the company we have focused heavily on this grape which is capable of expressing complex and elegant wines of absolute value and prestige that strongly enhance our vineyard heritage and our biodiversity.



SYRAH / DOC SICILIA

TERRITORY / Central and southern Sicily, Municipality of Butera, Punturo district.

CLASSIFICATION / D.O.C.

GRAPE VARIETY / Syrah 100%.

SOIL / Medium weight, tending to loamy.

HEIGHT OF THE VINEYARDS / 300-350 mt.. above sea level

ORIENTATION / South - South/East.

TRAINING SYSTEM / Espalier, with a density of 4.500 stumps per hectare.

YIELD / 90 q/hectare.

VINIFICATION AND AGING

The harvest takes place manually and is done in the morning. Grapes are de-stemmed and gently pressed. Subsequently, a cold prefermentative maceration and fermentation on the skins for 20 days, at controlled temperature, is carried out. During alcoholic fermentation, pumping over and delestage are carried out to encourage better extraction of the tannins. After racking, the wine is left to mature in second and third passage barrels and barriques, for about 6-8 months before being bottled.

ORGANOLEPTIC SHEET

The wine is ruby red with light purple notes. The perfume is elegant, complex and typical of Syrah with delicately spicy notes reminiscent of black pepper and cocoa. In the mouth it is warm, soft with docile tannins and great minerality that gives a pleasant length.

FOOD PAIRING

The combination with grilled meats, generously sprinkled with fresh local oils is magnificent.

SERVING TEMPERATURE / 18° C.

ALCOHOL / 13% vol.

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