

## SYRAH

TERRE SICILIANE IGT | BIOLOGICO



100% Syrah

ALCOHOL LEVEL

13%

## TASTING NOTES



Very intense ruby red,  
with violet hues.



Typical scents of sicilian  
Syrah, such as intense hints of  
blackberry and cherry, with with  
a perfect fusion of spices, black  
pepper, liquorice and cloves.



Juicy and full-bodied, it is  
smooth, elegant and very  
persistent in its charming  
fruitiness.



Fried breaded lamb chops and  
roasted root vegetables.

TECHNICAL  
INFORMATION

AREA  
Sicily

SURFACE  
AND ALTITUDE  
Hills and plains | 0 - 400 m

SOIL TYPE  
AND DENSITY  
Clay and limestone | 4.000  
plants/ha

VITICULTURAL  
TECHNIQUE  
Guyot

HARVEST PERIOD  
Second half of September

The grapes that make this wine are harvested by organic farmers in Sicily. They are picked both by hand and mechanically. They are destemmed, softly crushed, then fermented for 14 days at 25-26°C. The wine is kept in contact with the skins for 8 to 14 days. Malolactic fermentation happens thanks to a selected bacteria inoculation. The wine is then fined for 3 to 6 months in stainless steel tanks.