



Syrah

Syrah is considered the most “Sicilian” among the international vine varieties.

It has wonderfully adapted to the local climatic conditions.

Outstanding by nature and very pleasing to the palate, Syrah is a powerful and complex wine which marries exuberance, silkiness and exceptional intensity.

WINEMAKING

The selected and cut bunches are transported to the cellar where they are de-stemmed and crushed.

Fermentation begins spontaneously by the indigenous yeasts present in the skins.

The maceration-fermentation lasts for over 10 days.

During processing, no corrections or additives are made, not even sulfur dioxide.

Refinement takes place in steel silos.

The wine rests for about 9 months and then it is bottled.

TASTING NOTES

Colour | vibrant, bright ruby color

Aroma | rich and elegant, with notes of black cherries, roasted coffee, black pepper and cloves which create an intriguing and charming bouquet

Taste | powerful, velvety and confident, Syrah is a territorial and Mediterranean wine which seduces with its unmistakable personality, that combines its full body structure with the lively impulsiveness of its well-balanced tannin content

TECHNICAL SPECIFICATIONS

WINE TYPE | red - IGT Terre Siciliane

GRAPE VARIETY | 100% Syrah

FOOD PAIRING | spiced fish soup, wild boar steak and sheep stew

SERVING TEMPERATURE | 16-18 °C

SUGGESTED GLASS | small balloon-shaped glass, upward tapered



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