

## Tramarossa Syrah



### In vineyard

Syrah is an internationally renowned grape variety, celebrated for its distinctive spicy notes. Paladin interprets it with remarkable elegance. The grapes are harvested at optimal ripeness. This generous vine is known for its high quality and strong typicity.

### In cellar

Fermentation takes place at an average temperature of 25°C, with maceration lasting around 15 days. The wine then matures in both barriques and 30hl oak barrels. This careful aging allows for gentle oxygenation, helping to refine the natural tannins without extracting harsh elements from the wood, resulting in a soft and balanced wine.

### Tasting notes

A deep red wine with garnet highlights. The bouquet is rich and enveloping, offering notes of red fruits like blackberries, raspberries, and black cherries. On the palate, it's fruity and fresh, with subtle hints of spice and black pepper. A note of cherry in spirit lingers in the finish.

### Plus

A full-bodied, rounded wine with great personality. It charms with its harmony and depth, revealing two souls in a single bottle: one soft and fragrant, the other bold and structured, thanks to its time spent in wood.

### Pairings

Perfect throughout the meal, especially with boiled or baked meats. Excellent with medium-aged cheeses and cold cuts, and delightful with vegetable quiches.

In summer, try it slightly chilled (12–14°C) for a great barbecue companion!

Taste at 14–16°C.



**Bibenda**  
4 grappoli



**Luca Maroni**  
95 points



**AIS Vitae**  
3 viti



**AIS Vinetia**  
3 rosoni

**13,5% VOL**

**Bottle size:** 0,75 l - 1,50 l

**Sugars:** 18 g/L (+-1)

