

SYRAH



Variety: 100% Syrah

Classification: DOC Sicilia

Production location: Partinico (PA), Sicily

Alcohol content: 14% vol

Grape origin: Contrada Lavatore

Soil type: calcareous tuff

Exposure and altitude: north-west - 350 / 370 m above sea level

Training system: spurred cordon

Plants per hectare: 4000

Average age of vines: 15 years

Grape yield per ha in quintals: 80

Harvest: second ten days of September

VINIFICATION AND MATURATION

Fermentation: stainless steel

Fermentation temperatures: 25° C

Fermentation duration: 10 days

Aging: 12 months in 25 HI barrels

Stabilization method: 1 micron filtration

Storage: 5 years

TASTING

From intense and fruity bouquet, hints of plum, cherry, blueberries, tea and spices emerge. Full sip and supported by excellent freshness and flavor with a warm and enveloping finish.

