

SYRAH



CLASSIFICATION	Terre Siciliane I.G.T.
GRAPE VARIETIES	100% Syrah
VINEYARDS LOCATION	Territory of Trapani
SOIL COMPOSITION	Medium mixture with a clayey tendency
EXPOSURE	North, 300mt a.s.l.
TRAINING SYSTEM	Gujot Espalier
NR. VINES PER HECTARE	4.200
YIELDS PER HECTARE	8.000 kg
HARVEST	Hand-picking, the last decade of August
TEMPERATURE OF FERMENTATION	24°C
PERIOD OF FERMENTATION	8-10 days
WINEMAKING	Traditional red wine vinification, stainless steel fermenters at controlled temperature.
MALOLACTIC FERMENTATION	Done

AGING	3 months in American durmast casks
BOTTLE AGING	1 month
ALCOHOL	13,50% by vol.
PH	3,52
TOTAL ACIDITY	5,13 g/l
1° VINTAGE	2011
FORMATS	75 cl bottle
TASTING NOTES	Deep intense ruby red colour. Marvelous and well-defined nuances of cherry and plum aromas with a touch of spice. Suave, soft and caressing, it reveals its great and intensely Mediterranean character admirably matching a powerful and hearty texture and an extraordinary vivacity.
SERVING TEMPERATURE	10°-12°C
WINEGLASS	For Light bodied red wine, larger surface area to let fragrances come out.