

Syrah

› **Syrah**
IGP • Terre Siciliane
Organic wine



Vineyard

The grapes come from the Salemi estate at an altitude of about 140 meters above sea level. The soil, rich in organic substance, has a loamy-clayey structure.

Grape harvesting

End of August, first days of September. The grapes are harvested in the coolest hours of the day.

Wine making

The selected grapes are macerated on the skins for about 10 days and vinified in steel vats at a constant temperature of 20°C. Once the natural malolactic fermentation is complete, maturation continues in steel before the refinement in the bottle.

Organoleptic profile

Intense ruby red, with purple hues. Very fruity bouquet with hints of red fruit, black pepper and liquorice. Well balanced, harmonious tannins that make it soft on the palate.