

# Pile della Ciaula

› Syrah / Nero d'Avola  
DOC • Sicilia  
Organic wine



## Vineyard

Both grapes come from the Salemi estate at an altitude of about 150 meters above sea level. The flat land with a mainly clayey structure and deep soil is rich in organic substances.

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## Grape harvesting

First decade of September for the Syrah and second decade of September for the Nero d'Avola. When fully matured, the grapes are manually harvested in the coolest hours of the day.

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## Winemaking

The grapes are vinified separately in steel vats and macerated for about 10-12 days at a temperature of about 20°C. Once the natural malolactic fermentation is completed, the maturation continues in 2500-liter French oak casks and barrels for about 10 months, followed by the assembly in steel vats and an adequate refinement in the bottle.

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## Organoleptic Properties

With an intense ruby red colour and purple hues, full-bodied and persistent on the nose with intense hints of ripe red fruits, spices and light vanilla notes. It has an overwhelming, complex, full-bodied, harmonious and entrancing mouthfeel. Soft and elegant tannins.