Syrah IGT Terre Siciliane



TYPE OF WINE

Still red wine

MAIN GRAPES

Syrah

PRODUCTION AREA

Grapes coming from the vocated IGT area located in the territory of Sicily Region (South-Italy)

SOILS

In Sicily the main feature is the good exposure and the good ventilation. Vineyards are located in the coastal plains with morainic and alluvial soils, as well as in the hills and highlands with calcareous and clayey terroir. A general good minerality due to the volcanic origin of the great part of the soils.

HARVEST

Syrah is a medium-late ripening grape variety, usually reaches full maturity in the second part of September

VINIFICATION

Pressing and maceration to extract the colour and soft tannins. Fermentation at controlled temperature in stainless steel tanks with frequent remontages and pumping over. Wine rests and refines for a short period before bottling.

COLOUR

Dark ruby red with purplish hues

BOUQUET

Typical scents and flavors include blackberries, plums, black cherries, dry flowers, spice, licorice and pepper.

TASTE

Syrah typically has medium tannins and acidity and a strong body, with fruity and spicy aromas and a persistent finish.

FOOD PAIRING

Best suited for all types of roasted, grilled or smoked meat dishes, like duck, beef, veal, sausage, barbecue and chicken dishes. It also makes a great wine and food match with rich braised dishes and stewed meats or fishes.

SERVING SUGGESTION

18-20°C

ALCOHOL CONTENT

13,0% vol

[Bordolese standard (75 cl)], [13% vol]

Stabilimento di Cazzano
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CONTRI
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