



Syrah

VINTAGE 2012 APPELLATION

Sicilia DOC

AREA Riesi, Sicily



ALCOHOL LEVEL 13%





VINIFICATION

The grapes are machine harvested in late September. Fermentation takes place at 82°-86°F. and lasts for eight days. The wine ages for 12 months, 80% in 3,000 and 6,000 liter botte and 20% in 350 liter tonneaux, followed by 3-6 months in the bottle.

COLOR

Intense ruby red.

BOUQUET

Appealing notes of dark fruit and hints of white and black pepper.

PALATE

A rich structure with strong notes of plum and cocoa.

FOOD PAIRINGS

Ideal with stuffed pasta or delicate meat sauce, lamb, Pecorino cheese.



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13

CAMPAIGN SUPPORTED BY REGULATION EC N. 1308/13