



Variety Syrah
Appellation Terre Siciliane IGT
Color deep ruby, purple rim
Aromatics intense, refined with notes of blackberry,
 violet and licorice
Taste velvety and round with soft tannins
ABV 13% by Vol.

Production area Jato River Valley (Palermo)
Altitude 400-500 m / 1300-1640 ft
Training system vertical-trained, Guyot
Yield 60 hl / 1585 gal per hectare / 615 gal per acre
Harvest by hand - beginning of September
Vinification destemming, inoculated yeast fermentation,
 skin maceration with
 2-3 pump overs per day
Fermentation time 10-12 days
Fermentation Temp. 22-24 °C / 71-75 °F
Maturation stainless steel vats and bottle

Pairing lamb, red meat, grilled meat,
 and cold cuts
Serving temperature 16-18 °C / 61-64 °F

Bottle size 750 ml
Ean bottle 803370680337
Bottle per case 6
Empty bottle weight 650 gr / 22,92 oz
Pallet size 80 x 120 eur-epal
Cases per pallet 105



FRAGRANT, MELLOW, SENSUAL
 IT HOLD THE HEAT OF SICILIAN HILLS
 AND GIVE PLEASURE TO US.