



## PRINCIPE DI GRANATEY SYRAH

Fruity, zesty and full-bodied. A Syrah pure that properly represents Sicily. The mouthfeel is elegant and persistent, the result of a careful and special process that focuses on raw material, with the pure expression of varietal characters. Grapes are hand harvested and softly destemmed, before facing maceration, from which it takes on the bright ruby red colour. The following fermentation, regularly controlled, provides beautiful organoleptic characteristics and an aromatic bouquet to the wine, whose elegance and gracefulness confirm its versatility and charm.

**DENOMINATION:** I.G.P. Terre Siciliane.

### SENSORIAL ANALYSIS



**COLOUR:** Pronounced ruby red, smooth.



**BOUQUET:** Pleasing notes of wild berries, strawberries and blackberries mingle with spicy flavours of black pepper and rosemary.



**TASTE:** Full-bodied, with light sweet notes that perfectly blend with the astringency of the tannin. Great sapidity which enhances the fruit notes.

### HOW TO TASTE IT

**FOOD MATCHING:** Ideally served with cold cuts, semi-aged cheese, meat-based first and main courses.

**RECOMMENDED GLASS:** Small-sized, Balloon glass.

**SERVING TEMPERATURE:** 16-18 °C.

### ON THE MARKET

**ORIGIN OF THE NAME:** It derives from a fantasy story based on a prince living in the area of Granatello (Campobello di Mazara) during the XIX century.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

### AGRONOMIC DATA

**VITICULTURE:** Sustainable/integrated farming.

**GRAPE VARIETY:** 100% Syrah.

**VINEYARD LOCATION:** High plain, land of Campobello di Mazara.

**ALTITUDE:** 300 m.a.s.l.

**SOIL:** Medium-texture, clayey.

**TRAINING SYSTEM:** Espalier with Guyot pruning.

**PLANTS/HA:** 4.000.

**YIELD Q/HA:** 80.

**HARVEST PERIOD:** Mid-September.

**HARVEST METHOD:** Manual.

### OENOLOGICAL DATA

**ALCOHOL CONTENT:** 14% Vol.

**VINIFICATION:** Grapes are hand harvested and gently destemmed before maceration of the skins takes place. After malolactic fermentation occurs, the wine is aged in steel tanks for 4 months.

**REFINEMENT IN BOTTLE:** 3 months before commercial release.

**AGEING POTENTIAL:** 3 years.