

VITese SYRAH



Full-bodied, fruity and intense. A Syrah pure obtained from grapes processed in certified organic agriculture. An international vine with an attractive range of aromas, typical of Sicilian history. The clayey soil is suited for creating a wine aromatically complex and rich in structure. Alcoholic fermentation is followed by malolactic fermentation, making the wine soft and mouth-filling. The final result is a wine with a complex bouquet and a persistent palate, confirming its majesty and elegance.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Hazy ruby red with purplish reflections.



BOUQUET: Enticing scents of wild berries and plum, surrounded by peaks of spices, such as black pepper.



TASTE: Warm and full-bodied, the tannin is soft and exquisitely mouth-filling. The acidity highlights the aromas, while the finish is long and pleasant.

HOW TO TASTE IT

FOOD MATCHING: Excellent with aperitifs, cold cuts, red meat and aged cheese.

RECOMMENDED GLASS: Burgundy glass.

SERVING TEMPERATURE: 16-18 °C

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Syrah.

VINEYARD LOCATION: High plateau between Marsala and Salemi.

ALTITUDE: 100-200 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, gently destemmed and undergo cold maceration prior alcohol fermentation. Once malolactic fermentation takes place, the wine is then aged in steel tanks for 3 months.

REFINEMENT IN BOTTLE: 4 months before commercial release.

AGEING POTENTIAL: 3 years.