

TONNINO

AZIENDA VITIVINICOLA

SYRAH

Variety: 100% Syrah

Appellation: Sicily "Terre Siciliane" I.G.P. – Red Wine

Soil: Cultivated in medium-textured soils, rich in limestone, sand and organic elements.

Vineyard: Belice valley, at an altitude between 350-500 meters above sea-level.

Grape output per hectare: 100-120 quintals

Farming System: Espalier with guyot pruning

Harvest: Grapes are harvested during the first days of September when they are fully ripe.

Winemaking: The grapes are gently pressed and left to macerate for at least 10 days before undergoing fermentation at a controlled temperature. 30% of the wine matures in stainless steel tanks while 70% matures in French medium oak for 4 months.

Alcohol Content: 13.5 % vol.

Characteristics: An intense red color. Evident aromas of violet and blackcurrant enriched by hints of liquorices and black pepper. In the mouth it is full, round, slightly tannic and with a spicy note on the finish.

Food Pairing: This wine goes well with matured cheeses, roasted game and gravy sauces. Best served between 64-68° F.

