

TERRITORY

PRODUCTION AREA

Western Sicily

GRAPE VARIETY

Syrah

SOIL

Mixed composition, generally calcareous

ALTITUDE

More than 200 metres above sea level

VINEYARD

Vertical shoot positioning trellised vines with 4,500 plants per hectare

CLIMATE

Mild winters with hot and dry springs and summers

Calanica

SYRAH



TYPE

Red

CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

HARVEST

By hand from the second half of September

VINIFICATION

Traditional fermentation and separate de-stemming and maceration. Soft pressing of grapes and malolactic fermentation

MATURATION

Occurs in stainless steel for more than two months with yeast contact

AGEING

After bottling, the wine spends a month in the bottle in a temperature controlled cellar to develop aromas

ALCOHOL CONTENT

12.0 % - 12.5 % vol.

SERVING TEMPERATURE

16° - 18° C

FOOD PAIRINGS

Recommended with rich fish dishes, meat, and semi-mature cheeses

STORAGE METHOD

In a cool and not excessively humid environment, away from light

LIFE

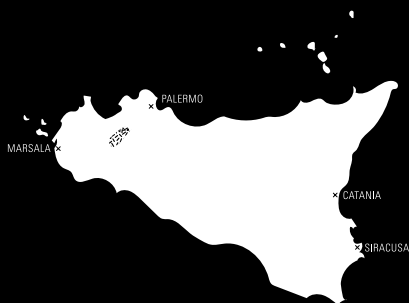
Up to 2 years if kept in cellars with suitable conditions

FORMAT

75 cl

1ST YEAR OF PRODUCTION

2019 harvest



Syrah

TASTING NOTES

COLOUR

Ruby red

BOUQUET

Complex, intense, fruity with notes that bring to mind red fruits, hints of spice and black pepper

FLAVOUR

Ample, with evident but gentle tannins, pleasant notes that remind of the varietal characteristics perceived by the nose



DUCA DI SALAPARUTA



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