

Aquilæ Syrah

IGP Terre Siciliane



Wine type red - IGP Terre Siciliane

Grapes 100% Syrah

Area of production Agrigento and Caltanissetta provinces (south west Sicily)

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 15 years

Training system predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 9 tonnes

Harvest September

Fermentation in small steel and cement tanks at 26 °C with 4 daily pump-overs

Maceration 6 - 8 days

Malolactic fermentation totally carried out

Ageing short time in small French oak casks

Bottle ageing 3 months before release

Serving temperature 18°C

Suggested glass type medium-sized, for young red wines

Tasting notes

Colour bright and deep ruby red, with violet highlights;

Bouquet delicate and fragrant aromas of strawberry, blackberry and cherry, embellished with intense notes of laurel, light-coloured tobacco and green pepper, alternating with humus, menthol and ink;

Taste soft and full-bodied, this wine has a pleasant structure with well integrated tannins; fresh and dynamic, it unfolds on the palate to reveal its unquestionable finesse;

Food pairing tasty lasagne with ragout, barbecued pork sausages, tuna steaks with almonds, oven-baked mutton, tripe and sauce, saltimbocca alla romana (sautéed slices of veal with ham and sage), salted cod with olives and capers.

Syrah is also perfect with pungent, matured cheeses.