

Scialo

Terre Siciliane
Indicazione Geografica Protetta



Wine type red – Terre Siciliane IGP

Grapes 50% Nero d'Avola, 50% Syrah

Area of production Agrigento area, south west Sicily

Soil type sandy-silt soils, of medium consistency with an alkaline reaction

Altitude of vineyards from 250 m to 400 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 8 tonnes

Harvest Syrah grapes are picked in September; Nero d'Avola at the beginning of October

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

Maceration 12 days

Malolactic fermentation totally carried out

Ageing 12 months in French oak casks

Bottle ageing 12 months before release

Serving temperature 18°C

Suggested glass type large balloon-shaped glass, for important red wines

Tasting notes

Colour very intense ruby red with purple hints;

Bouquet unfolds with clean accents of blackcurrants, cherries in alcohol and blackberry jam with fine hints of Indian ink, tobacco, juniper, coffee, nutmeg and thyme;

Taste a powerful wine of great personality, with notes of red fruits and spices. Tannins are dense and soft revealing a skilful use of wood;

Food pairing ravioli with ricotta cheese and pork sauce, cavati pasta with black Nebrodi pig, stewed wild boar liver, paprika goulash, lamb leg stuffed with herbs. Also amazing with hard, matured and spicy cheeses.