

Scialo

Sicilia

Denominazione di Origine Controllata



Wine type red - DOC Sicilia

Grapes 100% Syrah

Area of production Canicattì e Racalmuto

Soil type Light soils predominantly sandy and with a good supply of limestone

Altitude of vineyards from 400 m to 600 m a.s.l.

Average age of vines 20 years

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

Plants/hectare 4000

Yield/hectare 8 tonnes

Harvest September

Fermentation in small concrete tanks at controlled temperature

Maceration 8 days

Malolactic fermentation totally carried out

Ageing 12 months in French oak casks

Bottle ageing 8 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 black currant, cherries in spirit, crossed by nuances of black pepper and a typical spiciness of this variety;

Taste an elegant 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 spicey cheeses.