

# DELIA NIVOLELLI

## SYRAH RISERVA

A magnificent 100% Syrah wine which name comes from the DOC Delia Nivolelli appellation. After a careful hand harvesting carried out over the last ten days of September, the grapes are destemmed and macerated at controlled temperature for approximately 15/20 hours; the 2 years of French wooden tonneaux maturation allows the appellation 'Riserva'. A deep and layered wine characterized by a ripe red fruits and flower bouquet (dried violet, peony), balanced with the excellent roundness on the palate which refines its structure.

### APPELLATION

DOC DELIA NIVOLELLI

### TASTING NOTES

**COLOR:** Intense ruby red color, with purple hues  
**AROMA:** Wide and complex bouquet, with strong floral notes of dried violet and peony, mixed with fruity hints of black cherry and herbaceous, vegetal hints.  
**PALATE:** Deep and layered on the palate, where the delicate tannic structure and a long spicy finish are perceived

### HOW TO TASTE

**FOOD MATCH:** red meats (game) but also cured meats and mature cheese.

**PROPER GLASS:** Bourgogne wine glass

**SERVING TEMPERATURE:** 16-18 °C

### MARKET DATA

**WINE NAME:** the name comes from the DOC Delia Nivolelli appellation to point out the particular local value of this wine

**DISTRIBUTION:** Ho.re.ca.

**BOTTLES:** 17.000

**FORMATS:** 75 cl

**PACKAGE:** Case of 6, wooden case for Magnum and Jeroboam formats

### VITICULTURE

**TERROIR:** Hill

**VINES:** 100% Syrah

**TOPOGRAPHY:** Marsala area

**ELEVATION:** 350m a.s.l. -450m a.s.l.

**SOIL:** Calcareous - clayey

**EXPOSURE:** North/ North-west

**TRAINING SYSTEM:** Espalier

**VINES PER HECTARE (EA):** 3.500 p/ha

**YIELD (KG. PER HECTARE):** 80 q/ha

**HARVEST PERIOD:** Last part of September

**HARVESTING METHOD:** Hand harvesting

### WINEMAKING DATA

**ALCOHOL:** 13,5% Vol.

**WINEMAKING PROCESS:** Careful grape selection. Maceration and fermentation for 15-20 days in steel tanks at controlled temperature of 25°C. Malolactic fermentation in steel tanks.

**MATURATION:** 24 months in 500 liter French wood tonneaux of 6 years produced in Marsala town. The final maturation lasts 6 months in the bottle.

**WINE LIFE:** 15 years

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