

SIRÀ

SYRAH

Caruso & Minini's "Sirà" is a noble wine because of its color and taste. This pure Syrah wine can be considered as a persuasive synthesis of the western coast of Sicily, where this international vine is cultivated with tireless dedication since years. The intriguing personality of Sirà comes to life at the moment of hand harvesting, through a careful selection of the grapes. Maceration and fermentation take 15-20 days in steel tanks at controlled temperature of 25°C. After the malolactic fermentation in steel tanks, the wine ages in 500 liter tonneaux for about 4 months. Finally, Sirà finds its natural balance in steel tanks for another 8 months. Fruity, spicy, enveloping red wine which surprises and conquers at every sip.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: Dark ruby red color

AROMA: Intense, pleasant bouquet disclosing dark berry fruit and spice notes

PALATE: soft tannins, enveloping wine with intriguing spicy fragrances. long finish

HOW TO TASTE

FOOD MATCH: aperitifs, cold cuts, red meats and mature cheese.

PROPER GLASS: Bourgogne glass

SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the collaboration with the Zanzara Lab, according to social inclusion

DISTRIBUTION: Ho.re.ca.

BOTTLES: 50.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: Syrah

TOPOGRAPHY: Salemi area

ELEVATION: 350m a.s.l.

SOIL: Calcareous - clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

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

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13,5% Vol.

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

MATURATION: 4 months in tonneaux 500 lt, 8 months in steel tanks

