



CORTE FERRO

SYRAH



DENOMINATION

Terre Siciliane
Indicazione Geografica Protetta

VINIFICATION

Carefully picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25° C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING

The grapes are vinified in stainless steel tanks for 12 days at a temperature of 26 ° -28 ° C. After malolactic fermentation, the wine matures for about 4 months in 500-liter tonneaux and then regains its natural balance in stainless steel tanks for another 8 months.

WINEMAKER'S NOTE

Red and ruby color, with an intense and fruity aroma, it releases hints of dark berry fruit and spices. It is a wine that broadly and completely expresses all the best characteristics of the soil from which it rises. It is amazing how this wine can surprise with every sip with the enveloping dance of its spicy fragrances. Sometimes opulence can be so elegant and pleasant.

FOOD MATCHING

Naturally indicated to enhance the simplicity of many traditional dishes of not only Mediterranean but international cuisine: truly eclectic.

TECHNICAL DATA

Alcol 13,5% vol.