

FEUDO SAN GIORGIO

SYRAH I.G.P. TERRE SICILIANE

DATA SHEET

Denomination: IGP Terre Siciliane

Grapes: 100% Syrah

Production area: Sambuca di Sicilia (AG)

Soil: clayey with the presence of white marl

Altitude: 380 asl

Training system: espalier with Guyot pruning

Harvest period: second ten days of September when technological and phenological maturity is reached.

Yield per hectare: 80-90 quintals per hectare

Vinification: long post-fermentation maceration in stainless steel silos, racking with soft pressing, malolactic fermentation in steel. Aging in French barriques of first passage, medium toasting of 6 months

Color: ruby red with violet reflections

Aromas: marked notes of berries and hints of wood

Taste: harmonious and complete with elegant tannins

Alcoholic degree: 13.5% Vol.

Serving temperature: 18-20 ° c

Food matches: red meats, ragù and salami.

