



SYRAH

SICILIA IGT



The warm, dry, always ventilated climate and the temperatures mitigated by the sea breeze make this a natural and optimal area for wine grape production. The subsoil enhances the fruit characteristics and concentration of Syrah, which is highly suitable here, alongside the area's main grape, Nero d'Avola.

ANNO 2020

APPELLATION Sicilia IGT

GRAPE VARIETY 100 % Syrah

VINEYARD Various plots in Contrada Grafetta

SOIL Rich in marine limestone, fertile and generous

VINEYARD SIZE 6 ha

VINEYARD AGE 8 years old

EXPOSURE South

AVERAGE ALTITUDE 40m a.s.l.

VINEYARD DENSITY 6,500 vines/hectare

AVERAGE YIELD PER PLANT 1.2kg

CULTIVATION/PRUNING Spur pruning and cane pruning

HARVEST Second half of August, first half of September

MACERATION At a temperature of about 28°C for 10/12 days

MALOLACTIC FERMENTATION In steel

AGING 6 months half in tonneaux and half in steel, then at least 3 months in the bottle.

ANNUAL PRODUCTION About 50,000 bottles

SENSORY PROFILE Deep red, almost impenetrable color. Complex nose with notes of black pepper and nutmeg. Rich palate with excellent varietal character.

PAIRING Game, roasts and sheep's cheeses.

SERVING TEMPERATURE 16°C.



TENUTE CALÌ
vini e relais

