

Aquilae Syrah Terre Siciliane IGP Canicattì



The Producer:

Syrah is relatively recent import to Sicily really only in the last few years, but there is a bit of a Syrah fever on at the moment. This delay is surprising given that it is generally believed that Syrah is related to the native Nero d'Avola. The grape needs a hot climate to fully ripen which is why it is ideal for Sicily.

The Wine:

Grape(s): 100% Syrah
Area: From vineyards around the town of Canicattì in southern Sicily.
Training System: Espallier
Yield: 80hl./ha.
Harvest: Mid September
Vinification: There is a 12-18 day maceration. The wine fermented at 28°C for 20 days, in cement vats. There is a malolactic fermentation.
Ageing: Kept for 8 months in concrete vats.



Tasting Notes:

- Full with a typically perfumed nose of the syrah grape then followed by a deliciously rich flavour in the mouth and goes on and on.
- The Syrah grape loves a hot climate and the hilly difficult soils found typically in Sicily. Combine this with a recently rebuilt winery and a new winemaker of great skill and passion then great wines will inevitably follow. Full with a typically perfumed nose of the syrah grape then followed by a deliciously rich flavour in the mouth and goes on and on.

Code: 1576
ABV: 14%
Pack: 6x75cl
Vegan: Yes
Vegetarian: Yes
Organic: Yes
Closure: Cork