



BAGLIO DI GRISI



SYRAH

TERRE SICILIANE

Indicazione Geografica Tipica

Grape:	100% Syrah
Production zone:	municipality of Monreale (Palermo)
Exposure and altitude:	south-easterly exposure, altitude between 400 and 500 m above sea level.
Soil type:	clay
Vine training system:	espalier
Plant density:	4400 vines/ha
Harvesting period:	First ten days of September
Alcohol content:	13.5% vol
Serving temperature:	14-16° C
Bottle sizes available (litres):	0.75

TECHNICAL DATASHEET

Vinification: : The Syrah is born from the selected harvesting of the grapes. The must is placed in steel containers where alcoholic fermentation on skins begins for about 15 days at a controlled temperature between 25 and 28°C. The wine obtained is then transferred into steel containers where spontaneous malolactic fermentation and the ageing phase begin.

Ageing: in steel for four months followed by at least two months' bottle-ageing

SENSORY DETAILS

Among the green hills of Western Sicily, a few kilometres from the ancient Norman town of Monreale, the Di Lorenzo family cultivates the allochthonous grape variety which has best adapted to the estate's microclimate, Syrah.

The selected harvesting of the grapes produces an intense wine with strong purplish highlights, with hints of cherry and raspberry, full and persistent in the mouth

PAIRINGS

A structured red which pairs well with main courses featuring red meat, such as roasts and game, and risottos.