

Syrah I.G.T.
Piantaferro



a representation of the strong Sun;
which matures the grapes and
develops their taste and aromas



Name and Denomination

Syrah I.G.T. Terre Siciliane

Grape variety

minimum 85% Syrah IGT and up to a maximum 15% other red grape varieties which are authorised for cultivation in the corresponding IGT provinces of Sicily Region.

Alcohol content 13% vol.

Optimal serving temperature 18-20°C

Gastronomic matches

the versatility of Piantaferro Syrah makes it suitable for matching with strong flavour fish dishes such as tuna fillet with almonds and salt cod with olives and capers. Syrah is also suitable for meat dishes such as Saltimbocca alla Romana, baked lamb or grilled pork meats.

Origin

Sicily region

Winemaking

after being taken to the winery the grapes are de-stemmed and crushed and the phase of alcoholic fermentation begins when carefully selected yeasts are added. Alcoholic fermentation occurs at a controlled temperature of 24° C and 28° C. During the fermentation phase, daily top-ups are made for a period of 8 to 10 days. Moreover, during the 2nd, 5th and 8th day delestages are made also, in accordance with the year and extraction of the colour and tanning. After the process of skin racking and soft pressing, the Syrah is decanted at a temperature of 22-24° C in order to create the best conditions for the malolactic fermentation and only when this phase is concluded the wine can be poured into stainless steel tanks for an aging of 3 to 6 months.

Storage and ageing

a cool dry cellar is the ideal place for the storage of this important red Sicilian wine. It should not have sudden temperature changes and the lighting should not be intense. The ideal conservation temperature should be between 12° C and 16° C.

Colour

intense, dark, intriguing purplish red with delicate brown shades.

Bouquet

spicy notes of green pepper blended with the sensation of red fruit reminiscent of blackberry and cherry can be immediately perceived and clearly identified. Mature sensations reminiscent of tobacco and vanilla can be perceived afterwards.

Flavour

excellent start, impressive, elegant, good depth and flavour, tannic tones, that balance well the inherent softness. For this, Syrah can be defined as an elegant wine.

Packaging

in 75 cl bordeaux bottles in boxes of 6.

Awards

