

# Mare Intorno Syrah

Terre Siciliane  
Indicazione Geografica Protetta



**Wine type** red – Terre Siciliane IGP

**Grapes** 100% Syrah

**Area of production** Agrigento and Caltanissetta provinces (south west Sicily)

**Soil type** sandy-silt soils, of medium consistency with an alkaline reaction due to the limestone

**Altitude of vineyards** from 200 m to 600 m a.s.l.

**Average age of vines** 15 years

**Training system** predominantly vertical shoot positioning (VSP) with renewable spurred cordon espalier

**Plants/hectare** 4000 - 5000

**Yield/hectare** 9 tonnes

**Harvest** September

**Fermentation** in small steel and cement tanks at 26 °C with 4 daily pump-overs

**Maceration** 6 - 8 days

**Malolactic fermentation** totally carried out

**Ageing** short time in small French oak casks

**Bottle ageing** 3 months before release

**Serving temperature** 18°C

**Suggested glass type** medium-sized, for young red wines

## Tasting notes

**Colour** bright and deep ruby red, with violet highlights;

**Bouquet** delicate and fragrant aromas of strawberry, blackberry and cherry, embellished with intense notes of laurel, light-coloured tobacco and green pepper, alternating with humus, menthol and ink;

**Taste** soft and full-bodied, this wine has a pleasant structure with well integrated tannins; fresh and dynamic, it unfolds on the palate to reveal its unquestionable finesse;

**Food pairing** tasty lasagne with ragout, barbecued pork sausages, tuna steaks with almonds, oven-baked mutton, tripe and sauce, saltimbocca alla romana (sautéed slices of veal with ham and sage), salted cod with olives and capers.

Syrah is also perfect with pungent, matured cheeses.