



LaMura

Syrah Terre Siciliane IGT



REGION

Sicilia

VARIETY

100% Syrah grapes

Vineyard location: The selected vineyards are in the south-west of Sicily. They are close to the sea and are protected from the wind.

Soil: Mainly clay, it is heavy with a high mineral content.

Climate: The microclimate is particularly hot and vineyards are equipped with a drop irrigation system to give water to the vines.

Harvest: All grapes are carefully picked by hand at the beginning of September, when they have reached the optimal maturity.

Vinification: The grapes are de-stemmed, but not crushed. The must is fermented with selected yeasts at 25°C (80°F) for about 6-8 days. The must is tasted twice a day to decide on the number of delestages to be carried out throughout fermentation. After primary fermentation, selected bacteria are added, and the malolactic fermentation takes place.

Aging: Part of the wine is then put into French and American oak barrels for 12 months. The rest is stored in cement tanks. The use of cement tanks is to ensure the preservation of the cherry, raspberry and cassis notes, typical for Syrah.

TASTING NOTES

Intense garnet in color. The nose is extremely prominent, wonderfully smoky, with plenty of blackberries and vanilla. The palate is packed with rich cassis fruit, it is smooth and rich with nuances of raspberries and dark chocolate.

FOOD PAIRINGS

Delicious with red meat and beef steaks or on its own with dark chocolate.