



Baglio dei Grisi

BAGLIO DEI GRISI

Syrah
Terre Siciliane IGT

REGION

Sicilia

VARIETY

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

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

TASTING NOTES

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.

FOOD PAIRINGS

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