



## 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.