

TENUTE DI FAMIGLIA



RINAZZO SYRAH RED TERRE SICILIANE IGT

Rinazzo, sandy, almost desertic land. The extreme conditions yield the Syrah grapes that make this soft and spicy red wine with good structure.

GRAPE VARIETY

100% Syrah

TERRITORY OF ORIGIN

Rinazzo estate, vineyards area ha 11
Marsala – Province of Trapani

TERROIR

Soil composition: Sandy paleo beach with semi-arid soil on a clayey substrate.

Altitude: 100 m above sea level.

Climate: Semi-arid, with harsh living conditions, it is characterised by sharp temperature differences between day and night, typical of desert areas.

VINIFICATION AND AGEING

Grape harvesting from the last ten days of August to the first ten days of September.

Long maceration at a controlled temperature until the end of alcoholic fermentation. At least 24 months of ageing in steel tanks and barriques.

TASTING NOTES

Colour: vibrant red.

Aroma: elegant, floral and fruity to the nose, with intense notes of fruit in alcohol and potpourri, accompanied by hints of thyme, black pepper, cocoa and coffee.

Flavour: dry with a pleasant sweetness that accompanies each sip.

PAIRING

Pairs with meat dishes such as stew with peas and carrots, or lamb chops. Ideal with raw meats seasoned with salt and capers. 18°-19°C.

ALCOHOL CONTENT

14% by Vol.

SIZE

75 cl