

# TARENI



## TARENI SYRAH

### RED IGT

*Clayey soils, rich in minerals, yield a fine red wine, with notes of black cherry and pomegranate and delightful hints of wild blackberry.*



### GRAPE VARIETY

100% Syrah

### TERRITORY OF ORIGIN

Territory of Salemi and Mazara del Vallo  
Province of Trapani

### TERROIR

Soil composition: Clayey soils, rich in minerals.  
Altitude: 100 m above sea level.  
Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

### VINIFICATION AND AGEING

Harvest period starting from mid-August to the first ten days of September. Partial maceration at low temperature followed by temperature controlled fermentation. 4 months of ageing in stainless steel.

### TASTING NOTES

Colour: deep red with violet hues.  
Aroma: intense notes of black cherries and pomegranates and delightful hints of wild blackberries.  
Palate: elegant and balanced, with intense notes of black cherries and mulberries and light balsamic hints.

### PAIRING

Braised meat, roasts, game and semi-aged cheese.  
Serve at 18°-19° C.

### ALCOHOL CONTENT

14% by Vol.

### SIZE

75 cl

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