

TENUTE DI FAMIGLIA



RINAZZO SYRAH

RED IGT

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



GRAPE VARIETY

100% Syrah.

TERRITORY OF ORIGIN

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: deep red with garnet hues.

Aroma: floral notes of roses blend with aromas of pomegranate and red berries, with notes of black pepper.

Palate: velvety and well-structured, with spicy notes of cloves, pleasant hints of Marasca cherries and plums and notes of rosemary.

PAIRING

Grilled red meat, stews, boiled meat and filled pasta. Serve at 18 -19°C.

ALCOHOL CONTENT

14% by Vol.

SIZE

75 cl / 1.5 l

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