

Syrah

SICILIA DOC



This varietal is of middle eastern origins that is expressed at its best from the terrain of Sicily, thanks to the intense sunlight and uniqueness of the soil.

Production area

The grapes are cultivated at Sambuca di Sicilia, in the province of Agrigento, and also in Acate in the province of Ragusa. At Sambuca di Sicilia, it obtains a wine that is more mature and structured, at Acate, the wine is more delicate and fruity. The type of farming is “Espalier”, used with an average density of planting where there are 4500 plants per 2.5 Acres.

Grapes Syrah

Characteristics

Colour: bright ruby red.

Bouquet: Warm and persuasive, with spicy notes of black pepper and thyme based on notes of wild fruit.

Flavour: the tannic sensation is velvety and pleasant.

Pairings: it goes well with savory cold cuts, red meats cooked in irons, game, smoked cheeses and herbed cheese. It is also well paired with seafood dishes that are particularly savory, such as swordfish with rosemary.

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Alcohol content

13,5%

Serving temperature

16-18°C



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Ratings

STEMMARI Syrah 20 - SILVER - Mundus Vini - 2021
STEMMARI Syrah 20 - GOLD - Berliner Wein Trophy - 2021
STEMMARI Syrah 20 - 93 PTS. - Annuario dei migliori vini italiani - 2021
STEMMARI Syrah 20 - GOLD - Berliner Wein Trophy - 2022
STEMMARI Syrah 20 - GOLD - Mundus Vini - 2022