

FORACI NERO D'AVOLA - SYRAH



Type of wine: Red

Grape Varieties: Nero d'Avola, Syrah

Classification: DOC Sicilia

Production Area: Mazara del Vallo (TP)

Yield per Hectare (quintals): 90

Altitude: 150 msl

Training System: Vertical trellis, spur pruned cordon

Planting Density: 5000

Harvest Period: Syrah 1-10 September, Nero d'Avola 10-20 September

Vinification: long maceration of the grapes in stainless steel vats and fermentation under controlled temperature, plus blend on the finished wine, short passage in barrique and aging in cask

Fermentation Equipment: steel tanks

Fermentation Temperature: 28-30°C

Duration of Fermentation: 12-15 days

Alcohol Content (vol.): 13%

Colour: ruby with purple blue hue

Nose: rich in mature red fruits flavours from strawberry to the bilberry

Palate: full, velvety, nicely tannic

Ideal Service Temperature: 16-18°C

Food Pairing Suggestions: seasoned cheese, meat