

## Maroccoli 2017

Menfi DOC

100% Syrah

*Syrah is a noble Mediterranean grape variety which gives the best of itself in bright dry places like our Sicily. Because of this we have a great belief in the future of this variety in our island. From an extraordinary vine, Maroccoli at about 400 metres, in an unpolluted place, produces an interpretation of Syrah in a modern key while respecting the characteristics of the variety. Powerful and imposing, this is a wine for long aging.*

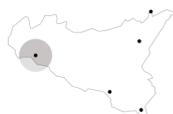


FIRST VINTAGE  
1999

DISTRICT OF VINEYARD  
Sambuca di Sicilia (AG)

VINEYARD  
Maroccoli

WINERY  
Ulmo



CERTIFIED  
SOStain®



**TYPE OF SOIL:** limestone rich structure of average dimensions, slightly chalky with abundant lime areas.

**ALTITUDE:** 370 metres above sea level.

**YIELD PER HECTARE:** 75 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system.

**PLANTING DENSITY:** 4.545 plants per hectare.

**METHOD OF CULTIVATION:** according to SOStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase the organic substance and nitrogen content, favouring the vitality of the soil's microfauna; plant health protected with sulphur and copper in minimal quantities; phytophages deterred with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** 10<sup>th</sup>-15<sup>th</sup> September.

**VINIFICATION:** the Syrah grapes produced in the Maroccoli vineyards are gathered by hand into 15 kg crates and immediately transported to the winery where they are pressed and destemmed, then the must is placed in stainless steel vats where the alcoholic fermentation begins. The grapes are agitated twice a day with very short pumping – between 12 and 18 minutes – according to the phase of fermentation, so as to protect the skins and enhance the complexity of the wine. The fermentation lasts 5/7 days, with the temperature during the first phases maintained at around 14-15 °C, during the second phase at 20-22 °C and finally, when

approaching the finish, at 25-27 °C when refrigeration is suspended. Once the fermentation is complete, the tanks are filled with wine from the same vines, to proceed with maceration of 18-20 days with the skins in contact with the wine, and decanted at the finish. During the twelve days of maceration the temperature is maintained at about 20-22 °C to favour the dissolution of O<sup>2</sup> in small parts - through microoxygenation – so as to improve the structure and stability of the anthocyanins.

**MATURATION:** in Allier oak barrels, 35% new, 35% second usage, 30% third usage.

**BOTTLING:** June 2019.

**ALCOHOL CONTENT:** 14,75% vol.

**TOTAL ACIDITY:** 5,60 g/l

**PH:** 3,58

**AGEING CAPACITY:** to drink at once or age for 7-10 years.

**BOTTLE SIZE:** 0,375 l, 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

**WEIGHT OF BOTTLE:** 500 g (0,75 l)

**CORK:** single piece natural cork.

**TASTING NOTES:** sweet oriental spices and a faint memory of toasted cocoa accompany the wine in all its tasting phases, now opening a space to distinct and sunny black fruit, now to more wintry notes of leather and hummus. A captivating hint recalling the consistency of velvet with a finish of mint and black pepper.

**PAIRING:** Marinated and grilled lamb cutlets, accompanied by mint or even with parmesan cheese and smoked provola.

### NOTES ON THE VINTAGE - MENFI 2017

The vintage was well prepared for thanks to a cool spring, with little but well timed rainfall (more or less 500 mm with a final rainfall at the beginning of April). The colour change of the grapes was slightly delayed, but the summer until the end of July was very favourable. At the beginning of August an African anticyclone brought very high temperatures for about 3 weeks without a pause. South western Sicily was the area to suffer the worst of the heat, which was greater in the west than the east. Thus it was necessary to bring forward the first part of the vintage with particular attention to the harvest; the grapes were few but good. Some varieties profited from these conditions due to their intrinsic characteristics, and among these was Syrah.

The second part of the harvest, from 20<sup>th</sup> August onwards, was carried out under much better weather conditions and indeed were almost ideal which helped us to recoup some quality and slow the harvesting of red grapes, to allow a more gradual ripening.

Thus at Menfi more muscular red wines, though not excessively so.