

Maroccoli 2017

Denomination: Menfi DOC

100% Syrah

Syrah is a noble Mediterranean grape which gives of its best in bright dry places like our Sicily. Because of this we have a great belief in the future of this variety in our island. This interpretation of Syrah is produced in a modern style, respecting all the characteristics of the vine, from an extraordinary vineyard – Maroccoli at about 400 metres, in an unspoilt area. Powerful and impenetrable, this is a wine destined for long aging.



FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
1999	Sambuca di Sicilia (Agrigento)	Maroccoli	Ulmo



VINEYARD: Maroccoli.

VARIETY: Syrah.

TYPE OF SOIL: Rich with pebbles, moderately chalky with abundant limey sections.

ALTITUDE: 370 m a.s.l.

YIELD PER HECTARE: 90 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 4,500 vines per hectare.

HARVESTING PERIOD: 10-15 september.

VINIFICATION: destalking followed by 21 days on the skins at 25°C; after racking, malolactic fermentation follows in stainless steel and wood; maturation in barriques for 14 months.

MATURATION: in Allier oak barriques, 30% new

BOTTLING PERIOD: first half of March.

ALCOHOL CONTENT: 14,5% vol.

TOTAL ACIDITY: 5,60 g/l.

PH: 3,58.

AGING 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

TASTING NOTES: Sweet oriental spices and a fleeting recall of toasted cocoa accompany the wine in all its tasting processes, now providing hints of sun-ripened black fruit, now with more wintry notes of leather and humus. An enveloping sensation recalls the consistency of velvet with a minty and black pepper finish.

MATCHING: Marinated and grilled lamb cutlets, accompanied by mint or even by an orthodox 'parmigiana' with smoked provola cheese.