

# Single Varietal



**LA CLARISSA**  
Syrah Bio  
Sicilia DOP / Patti Piccolo- Alcamo

# la Clarissa

SYRAH / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

This wine is a successful example of balanced wine with a gently spicy note. The colour is shining ruby red with violet nuances. It has got an intense bouquet of mulberry and spicy notes like black pepper

## TRAINING

Production Area - Alcamo (TP)  
Location of the vineyards - Patti Piccolo  
Grape Varieties - syrah  
Exposition - north east, south west  
Altitude - 300-350 meters above the sea level  
Soil type - moderate fine texture  
Planting year - 2005  
Planting density vine per hectare- 5.200  
Training system - vertical trellis  
Pruning - guyot 6 buds  
Yield per plant (kg)- 2,28 kg  
Harvest period - end of September  
Harvest system - manual in 15 kg cases

## VINIFICATION

Press - soft pressing  
Maceration of skins in days - 14  
Fermentation equipment - steel fermenters  
Fermentation temperature in °C - 22 - 24  
Duration of the fermentation in days - 14  
Malolactic fermentation - yes  
Maturation in steel vessels - 6 months  
Bottling period - 1 month

## OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vol. 14  
Residual Sugar 8,01 g/l

## ORGANOLEPTIC CHARACTERISTIC

Colour - intense red colour with violet nuances  
Bouquet - Rich and velvet with notes of black currant and black berries, spicy black pepper in the nose  
Flavour - well balanced, persistent, round with gentle tannins

It is superb with salumi, meats, game and lamb.  
It pairs with smoked cheeses and hard cheeses

Ideal service temperature 16 °C

**RALLO** 1891