

Single Varietal



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 **5,40 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**

LA CLARISSA

Syrah Bio
Sicilia DOP / Patti Piccolo- Alcamo

RALLO 1860