

REGION - Camporeale (Palermo), Sicily

APPELLATION - Sicilia D.O.C.

VARIETAL(S) - 100% Syrah

VINEYARD SIZE - 2.0 hectares (planted in 1998)

SOIL - Sand and clay

ANNUAL PRODUCTION - 206 cases

CELLARING POTENTIAL - 6 to 10 years

VINIFICATION

Grapes were manually harvested in small 8kg crates and de-stemmed by hand. They were then transferred into temperature-controlled stainless steel fermenters where they were inoculated with selected yeasts. Primary fermentation was carried out at 23°C for 12 days with manual punchdowns after which the wine was racked off into French tonneaux where it underwent malolactic fermentation. Once malolactic fermentation was completed, the wine was allowed to age on its lees for 12 months before being bottled. The wine rested in bottle for an additional 12 months before its release.

TASTING NOTES

NOSE - Black olive tapenade, fresh sharpie, cooked black fruits, hints of smoked meat and fresh wood.

PALATE - Medium-plus body; medium acidity; and medium-plus tannins which are very velvety and generous. Very round finish with hint of smoked wood and notes of vanilla.

