

TARENI SYRAH

RED TERRE SICILIANE IGT

An elegant red with pleasant tannins, characterized by fragrances of red fruit and slight spicy notes.

GRAPE VARIETY

100% Syrah

TERRITORY OF ORIGIN

Province of Trapani

TERROIR

Soil composition: Clayey soils, rich in minerals.

Altitude: 100 m above sea level.

Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers.

VINIFICATION AND AGEING

Harvest period starting from mid-August to the first ten days of September. Partial maceration at low temperature followed by temperature controlled fermentation. 4 months of ageing in stainless steel.

TASTING NOTES

Colour: purple red.

Aroma: very intense. Marked notes of ripe red fruit and black cherry, accompanied by hints of clove and pink pepper.

Flavour: very fresh, intense, sapid and pleasantly tannic.

PAIRING

Ideally paired with grilled meat, especially short ribs or lamb chops, but also pairs surprisingly well with ragu pasta casserole. A must try paired with aged cheese or Parma ham with dates. Serve at 18°-19°C.

ALCOHOL CONTENT

13% by Vol.

SIZE

75 cl

TARENI

