

Sallier de La Tour Syrah DOC

Origin

Country	Italy
Wine Region	Sicily DOC
Winery	Tasca, Sallier de La Tour

Technical Data

Grape Varieties	Syrah
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification	Traditional red wine vinification. Fermentation at 28°C for about 20 days, followed by full malolactic fermentation.
--------------	--

Ageing	30% of the wine ages for 12 months in second and third passage French oak barrels and 70% remains in stainless steel tanks.
--------	---

Description

In Brief	Syrah finds one of its most exquisite expressions on the island of Sicily and the Sallier de la Tour Syrah is a proof of that. The Ex-Pereto Vineyard has a clayey soil texture, enriched by sand, so it is moist in spring and dry in summer, which gives the vineyard a medium vigour. The south-west exposure guarantees good light and warmth in summer. The soil is very rich in potassium, which favours excellent ripening of the grapes and the accumulation of sugars, aromas and anthocyanins.
----------	--

Tasting notes	Deep ruby red colour. On the nose: wild berries and herbal notes, enriched by spicy aromas of black and white pepper. On the palate, the wine is well balanced, smooth with velvety tannins and a pleasant, long finish.
---------------	--

Food Pairing	Pasta dishes with tomato and meat sauces, cheeses, grilled chicken and Asian food.
--------------	--

Notes

