

# Scialai

DOC SICILIA  
100% SYRAH

Grapes of extraordinary personality and tradition, such as the powerful and elegant black grape Nero D'Avola completed to obtain a ruby red wine with a with purplish hues.



CAMPOREALE, PALERMO, ITALY

– **Color** intense ruby red with violet glints.

– **Smell** the classic black pepper notes, typical of Syrah, is softened by fruity notes of blackberries and blueberries. In the background well integrated toasty notes given by aging in French oak.

– **Palate** entry characterized by sweet silky tannins lightened by a long and fruity ending.

## VINIFICATION

Pre-fermentative maceration at 10 ° C for 48 hours and subsequent fermentation for 10-12 days at 23-25 ° C. Malolactic fermentation completely carried on with indigenous bacteria in steel tanks.

## AGING

In steel tank for 4 months, then for six months in French oak tonneaux. Short aging in bottle.

## Training System

free-standing espaliers rearing with Guyot pruning

## Soil type

sandy with alkaline reaction

**No.of vines** 4800/ha

**Yield** 8000 kg/ha



RED



BIO



13,5%Vol



450m

