

SENSALE

The Sensale line, organic and authentic, an expression of a Sicily that respects the territory and the implementation of the sustainable practices.

Sensale Syrah 2022

Production area: Western Sicily, in the areas of Petrosino, Marsala and Mazara del Vallo.

Denomination: IGP Terre Siciliane

Variety: Syrah

Soil and climate: altitude from 200 to 400 m above sea level; hilly orography; clay-loam soils, rich in nutritional elements (potassium, magnesium, calcium, iron, manganese, zinc). Mild winters; dry and windy summers with strong temperature variations between day and night.

Vintage: the 2022 vintage bore excellent fruit thanks to overall favorable climatic conditions. A harvest characterized by some peaks of heat in July and August which allowed good ripening of the grapes.

Vinification and aging: Fermentation in stainless steel tank at 20-25°C; the wine matures part in the tank and for a short period in the tonneau for at least three months; the aging continues in the bottle for approximately 3 months.

Bouquet: The wine has red ruby colour. On the nose has hints of blackberry and blueberries, with spicy black pepper aromas. On the palate is full-bodied with well-defined tannins, the finish is persistent.

Food pairing: Excellent to pair with first courses such as fettuccine with meat sauce and lasagna, or with grilled and vegetarian dishes.
Excellent at 18°C/ 68°F.

Analytical data

pH 3.40

acidity 5.70

alcohol 13.00%

residual sugar 5g/l

*CONTAINS SULPHITES WITHIN LEGAL PARAMETERS

