



## DONSAR

### Syrah Terre Siciliane IGT

An elegant, well- balanced wine, balsamic with pleasant notes of spices, cherries and red berries. Among all the international varieties, Syrah has found one of its best expressions in Sicily.

**Classification:** Terre Siciliane I.G.T.

**Area of Production:** C/da Donza d'Oro in the Commune of Marsala. East/West exposure

**Altitude:** 100 m asl

**Climate:** Temperate-warm, Mediterranean

**Terrain:** Medium textured, predominantly of clay soil

**Grapes Yield/ha:** 60-80 q.li

**Training System:** Counter-espalier, guyot pruning

**Age of Vineyards:** 20 years

**Plant Density:** 4,400 plants/ha

**Harvest:** End of August beginning of September (3 pickings)

**Grape Variety:** 100% Syrah

**Vinification:** The grapes are carefully selected and hand picked at harvest during the cooler hours of the day. After destemming, maceration takes place at a controlled temperature, followed by alcoholic fermentation (18/25 days), before racking

**Ageing/Refining:** The wine refines in stainless steel and 6 months in large oak cherry barrels before bottling

#### ORGANOLEPTIC CHARACTERISTICS

**Color:** Red ruby, with hints of garnet

**Scent:** Intense, with notes of spices, balsamic and cherry jam

**Taste:** Delicate, elegant and persistent

**Alcohol Content:** 13,5% vol

**Total Acidity:** 5.4 g/l

**Serving Temperature:** 16-18° C

**Food Pairing:** It pairs well with red meat, game and elaborated first courses