



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

VARIETAL



Syrah

IGP (Indicazione Geografica Protetta) Terre Siciliane

Grapes used: Syrah;

The vineyards are located at around 300m above sea level. Emergency irrigation.

Harvest: Early September.

Bottling: Single batch.

FERMENTATION

Method: Maceration in stainless-steel vats.

Temperature: 28 - 30°C.

Duration: 8 - 10 days.

Malolactic: Yes.

TASTING NOTES

Bright ruby-red color.

The bouquet is laden with forest fruits and spices combined with touches of chocolate and licorice. The palate is full and complex, with an impressive concentration of elegant tannins.

ACCOMPANIMENT

Serve at 15 - 18°C with flavorful appetizers and entrées, and with seasoned sheep's-milk cheeses and flavored cow's-milk cheeses.

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