



ICONE SYRAH

This Syrah captures the light and colors of Sicily. Here, red is transformed to ruby. Strength meets with elegance.



Qualification: Sicilia IGT;
Grapes: Syrah;
Color: Deep ruby red;
Scent: fine, intense and persistent with scent of red fruit, violet and liquorice;
Taste: velvety, full-bodied with soft tannins;
Ageing: in tank and in bottle;
Alcoholic content: 13% vol ;

Training system: controspalliera /spurred cordon;
Yield: 8,5 tons per hectare / 3,4 tons per acre;
Harvest period: end August/September;

Grape-picking: manual harvest;
Altitude: 250 m / 750 feet.

Wine-making: the bunch is destemmed, fermentation with selected yeast, maceration on the skins, 2-3 pump-overs per day;
Fermentation period: 2 weeks;
Fermentation temperature: 22/24 °C; 72/76 °F.

Best pairings: grilled tuna, red meat, grilled meats and mature cheeses, cured hams;
Serving temperature: 17/18 °C; 63/65 °F.

Bottle size	750 ml;
Ean bottle	8033706080191;
Bottles per case	12;
Empty bottle weight	500 /550 gr;
Pallet	80 x 120 eur-epal;
Cases per pallet	50.

AWARDS

2008 / Silver medal, International Wine Award 'Mundus vini', Neustadt 2011;
2008 / Bronze medal Chine Wine Awards , Hong Kong, 2011;
2008 / Silver medal, San Francisco International Wine Competition, 2011;
2006 / Commended, International Wine Challenge - London, 2009;
2006 / Silver medal "Citadelles du vin" - Bourg, 2009.