

## Meridiano 12 Syrah 2020

## Sicilia DOC from organic farming – Territoriali range



A 100% Syrah born in the vineyards crossed by the 12<sup>th</sup> meridian, the perfect place for the cultivation of vines and the production of quality wines for millennia. The grapes here acquire richness, an intense aroma, and a pleasant flavor. **Meridiano 12 Syrah** is fruity and spicy, with the typical nuances of the grape, and elegant notes of Mediterranean maquis so typical of this area.

Classification: DOC Sicilia

Certification: organic, IT-BIO-009

**Origin:** South-western Sicily, Mazara del Vallo countryside, Trapani, Ramisella district, at an altitude of about 25 m a.s.l. (about 80 ft)

**Grapes:** 100% Syrah **Alcohol content:** 14%

**Tasting notes:** Light ruby red color with violet reflections. Fruity with aromas of raspberry, blackberry and cherry, hints of sage and the characteristic black pepper. Rich, intense, soft, and with well-balanced tannins on the palate, with an excellent persistence Elegant and full bodied

**Pairings:** It shows all its character with red meat main courses and furred game or with hard matured cheeses. Serve at 16-18 °C (61-64.5 °F)

In the vineyards: Meridiano 12 Syrah grapes come from a 17 years old vineyard, whose density is 4,600 vines per hectare, trained with with aingle cordon spur pruning, and a production of about 8 tons.

The soil is **f**lat, medium-textured tending to clayey. The harvest starts the first half of September



At the cellar: The fermentation process takes place in stainless steel tanks, at a controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed. The wine ages in stainless steel tanks, on the lees, for 5 months

First vintage: 2009

**Bottles produced: 15,500** 

