



CAMBRIA

THE EXCELLENCE

SYRAH

Excellent meditation wines. Produced from grapes deriving from single international varieties, vinified 100% pure or blended with fine local mixed grapes.

The result is a great mixture, that, similar to the territory, always different within the same Sicily, makes an idyllic drink.

These wines are reserved to wine lovers who want to taste the excellence from a qualitative and organoleptic point of view.

Production area: Furnari, Cinque Fontane estate

Grape variety: 100% Syrah

Classification: Typical Geographical Indication (IGT) Sicily

Soil: medium-textured soil, traces of limestone

Altitude: 220 metres above sea level

Vineyards: Guyot trained, green harvest is performed with the removal of approximately 40% of grapes

Average yield: 55 - 60 ql/Ha

Plants per hectare: 4,000

Harvest: manual, mid September

Vinification: Grapes are macerated for 16 - 18 days at a controlled temperature of 27°C and pumped over daily. The first delestage is performed after the third day. The second is carried out when fermentation is almost at the end. After being devatted, grapes are soft-pressed

Ageing: in small 225 lt French oak barrels for about 12 - 14 months and for another 6 - 8 months in bottle at controlled temperature

Tasting:

Colour: very intense garnet-red

Aroma: scents of cherry, plum, ripe currant, tobacco with a toasted finish

Flavour: well-structured wine, soft, rich of velvety, highly persistent tannins

Alcohol content: 14% vol.

Serving temperature: between 18°C and 20°C.

Recommended glass: large longstemmed glass

Recommended with: very good with game, roasts and very mature cheese

Storing: in cool rooms at a temperature of 15°C.

Bottle: 75 cl Bordeaux-type bottle

