



**SHIRAZ “COLLEZIONE” Terre Siciliane
Indicazione Geografica Tipica**

APPELLATION : Shiraz IGT Terre Siciliane (Typical Geographic Indication)

GRAPE VARIETY : 100% Shiraz

ALCOHOL CONTENT : 13.5%

PRODUCTION AREA: Southwestern Sicily / Menfi / Agrigento

SOIL TYPE: MEDIUM-TEXTURED TENDING TOWARDS CLAYEY

FARMING METHOD: SPURRED CORDON AND SIMPLE GUYOT

VINIFICATION AND AGING : The grapes are fermented with maceration with the skins lasting 10 - 12 days at temperatures of 20-22 °C (68-71.6 °F). 3-4 months of ageing in steel and at least 3 months in the bottle follow.

ORGANOLEPTIC CHARACTERISTICS :

Colour : Ruby red with purple reflections.

Nose : Plum, green olives, blackberries and lavender.

Mouthfeel : Good structure and length, quite fresh with medium tannin content.

FOOD PAIRINGS: This Shiraz is perfect paired with grilled meats, wild game, and roasts. It's also ideal with seasoned, spicy cheeses.

SERVING TEMPERATURE: We recommend 16-18°C (60.8-64.4°F).

