



SANCRISPINO



TERRE
SICILIANE IGP
SYRAH
MERLOT



Syrah and Merlot are picked separate, crushed and fermented in stainless steel tanks at 24°C. After 7 days of maceration the wines are drained into two different tanks, where they remained for 6 to 8 months. Once the blend is made, the wine went through a light fining, a filtration and a sterile packing.

GRAPES: Syrah and Merlot

PRODUCTION ZONE: Sicilian lands

CONTENTS: 0.250 lt.

ALCOHOL CONTENT: 13,00% Vol.

RESIDUAL SUGAR: 2g/l

CHARACTERISTICS: Medium red with ruby hue. Ripe profile of plum, and redcurrant.. Medium-bodied, viscous texture and soft tannins that melt with the soft acidity.

SERVING SUGGESTIONS: Stirred curd cheese (at least 24 months), grilled red meat, roasted meat.

SERVING TEMPERATURE: 18°C