

# Tenuta Catanisi

*Syrah is the international grape variety that grows best into Sicily, especially Camporeale. Easy to grow when the vineyards are on high hills south-exposed and windy, it gives great red wines, with dark ruby red colour, plum and cherry smell, lightly tannic taste and a long lasting aftertaste.*

*Food match: Anelletti al forno (Pasta with tomato sauce, chopped meat, peas and cheese, topped with breadcrumbs and baked in oven)*

**Varietal:** 100% Syrah

**Harvesting:** September, 1st to 2nd week

**Vinification system:** 10 days of skin contact maceration

Soft pressing

Vinification and aging in stainless steel tanks under controlled temperature for 10 months; Aging in bottle for 3 months

**Colour:** deep ruby-red with purple glints

**Scent:** intense, persistent and spicy, with notes of plum and cherry

**Taste:** full, rightly tannic and enveloping flavor, with typical varietal reminders

**Alcohol:** 14%

**Serving temperature:** 18°C (64°F)

