

Italy, Alagna, Syrah Siari Sicilian DOC, Rouge

Syrah Siari Sicilian DOC, null, Italy

The Alagna winery has approximately 50 hectares of vineyards spread over Marsala, Mazara, Trapani and Salemi. In these areas, it cultivates the native grape varieties: Zibibbo, Nero d'Avola, Grillo, Catarratto, Inzolia and Damaschino; all local grapes that can be cultivated only in Sicily and which require a particular microclimate that can only be found in the province of Trapani. From their own vineyards, the Alagna family produces premium grapes that bring the flavor of nature, sun, and earth straight t



The firm produces, ages, bottle and store the wines coming from the local vineyards It has a capacity of 50,000 hectolitres distributed in containers of different kinds: steel, concrete, fibreglass tanks or in large wooden barrels.

LOCATION

Cultivation area: Marsala and Mazara del Vallo

TERROIR

Sand and volcanic soils

WINEMAKING

The vinification of Syrah follows traditional methods combined with modern techniques to enhance the varietal characteristics of the grape. Fermentation takes place in temperature-controlled stainless steel tanks.

AGEING

Stocked for 3 months in steel tanks before selling.

VARIETAL

Syrah 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

Enjoy all year long, 5 to 10 years

TASTING

On the nose, can be perceived aromas of berries, plums, and spicy notes such as black pepper, as well as hints of tobacco and chocolate.

On the palate, it is a full-bodied wine, with soft and well integrated tannins. The good acidity and tannic structure give it an excellent aging capacity. The finish is long and persistent, with hints of spices and ripe fruit.

FOOD PAIRINGS

This pure wine is a versatile wine that goes well with red meat, game, stews, and aged cheeses. Its structure and complex aromas make it ideal to accompany rich and tasty dishes.

