

syrah di macellarotto

SYRAH

S I C I L I A

DENOMINAZIONE DI ORIGINE CONTROLLATA

CASE ALTE

SYRAH

Biological wine

syrah di macellarotto



Soils: hilly, clayish and sandy

Altitude: 500 meters above sea level

Ages of vines: 1998

Training system: espalier rearing with Guyot pruning

Viticulture: vineyard conducted according to the principles of biological agriculture with thinning of the bunches in pre-veraison.

No. of vines/hectare: 3.500

Yield/hectare: 5.0 tonnes

Harvesting: manual harvest and grape selection through small case of 8 kg. After harvest grapes are carried rapidly to the cellar.

Fermentation: after de-stemming, the grapes are fermented in small stainless steel tanks with selected yeasts at 23°C. During maceration, 10-12 days, are made breaks of daily cap by manual punching.

After racking, malolactic fermentation takes place in steel tanks with indigenous lactic bacteria.

Aging: 12 months in French oak casks, 12 months in bottle before release.

TASTING NOTES

Colour: deep ruby red with light violet reflections.

On the nose: balance between fruity notes of blackberry and black currant and classic notes spicy black pepper and graphite.

On the palate: very broad, with very fine tannins supported by good acidity which gives great balance and length to the finish.



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