



SETTESOLI  
SYRAH ROSÉ  
TERRE SICILIANE IGT



THE INTENSE SICILIAN SUN ENLIGHTENS SETTESOLI VINEYARDS FOR 300 DAYS A YEAR AND MAKES THE GRAPES GROW HEALTHY AND STRONG, CONCENTRATING SUGAR AND FRAGRANCES. THAT'S WHY SETTESOLI WINES ARE CHARACTERISED BY AMAZING FLAVOURS, BALANCE AND PLEASANTNESS.

#### GRAPE VARIETY

SYRAH 100%

#### VINEYARDS

IN THE MENFI AREA, THE INTENSE BRIGHTNESS AND UNIQUE SANDY SOILS MAKE THE SYRAH GRAPES FRAGRANT AND INTENSE. VERTICAL TRELLIS TRAINING AND GUYOT PRUNING ALLOW CONTROLLING ITS PRODUCTION. THE GRAPES ARE HARVESTED WITH CARE BETWEEN THE END OF AUGUST AND THE EARLY DAYS OF SEPTEMBER. EACH HECTARE OF VINEYARD IS COMPOSED OF 4.500 – 4.700 PLANTS, WITH AN AVERAGE YIELD OF 9.000 KG/HA.

#### ALCOHOL CONTENT

12.5% VOL

#### VINIFICATION

THE GRAPES ARE MACERATED AT A TEMPERATURE OF 10 °C FOR 6 – 8 HOURS. FERMENTATION TAKES PLACE IN STEEL TANKS AT CONTROLLED TEMPERATURE. THE AGEING IS MADE IN STEEL TANKS AND THEN IN BOTTLE FOR AT LEAST 3 MONTHS.

#### WINE

SETTESOLI SYRAH ROSÉ HAS AN INTRIGUING PINK COLOUR WITH RUBY-RED SHADES, AND HINTS OF MULBERRIES AND CHERRIES. IT IS AN APPEALING AND FEMININE WINE, A GENUINE EXPLOSION OF FRESHNESS. IDEAL TO MATCH WITH FISH SOUPS, BLUE-VEINED CHEESES, GRILLED MEATS AND PIZZA.