



SETTESOLI SYRAH ROSÉ

TERRE SICILIANE IGT

The energy of the Sicilian sun in our grapes, the passion and experience of a wine growing community in the quality of our wines. Settesoli wines release the character, the fragrance and the energy of Sicily.

GRAPE VARIETY

100% Syrah

PRODUCTION AREA

Menfi (AG)

PRODUCED AND BOTTLED BY

Cantine Settesoli S.C.A.

VINEYARD AND VINIFICATION

Syrah prefers medium textured and limestone soils. We use vertical trellis training and Guyot pruning to monitor the growth of our grapes. After carefully inspecting the ripening process, we harvest our grapes at the beginning of August, with an average yield of 9.000 kg/ha. 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.

TASTING NOTES

All the delicacy, freshness and fragrance of the rosé vinification of an international grape variety grown in Sicily. Harmonious and delicate, this Syrah has a soft pink colour and boasts intriguing notes of cherry, along with pleasant floral scents and captivating hints of mulberry and black cherry.

PAIRINGS

It enhance fish soups, blue cheeses and pizza and is perfect with sciacvata. Explore our recipes on settesoli.it



FORMAT

75 cl



ALCOHOL CONTENT

12,5% vol



SERVING TEMPERATURE

10-12 °C



CONSERVATION

3 years

BOTTLE

Size: 75 cl
EAN code: 8 000 254 004 399
Dimensions (height, diameter):
296 * 80,3 mm
Gross weight: 1150 g

CARTON

EAN Code: 8 000 254 004 405
Units per carton: 6
Dimensions (width, depth, height):
234 * 154 * 300 mm
Gross weight: 7,2 kg

PALLET

Cartons per layer: 20
Layers per pallet: 5
Cartons per pallet: 100
Pallet weight: 735 kg
Pallet height: 168 cm
Pallet dimensions: 80*120 cm

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