



ADHARA | TERRITORIALS

Elegant wine obtained from the accurated vinification of the Syrah variety that, on the slopes of the old Feudo, has found the best terroir where sapidity and softness come from.

TECHNICAL DATA

DENOMINATION DOC Sicilia

PRODUCTION AREA Grisi - Monreale (PA)

GRAPE VARIETY Syrah

SOIL Clay

TRAINING SYSTEM Espalier training with spurred cordon

VINEYARD EXTENSION 8 Ha

VINES PER HECTAR 4.500 vines/Ha

HECTAR PRODUCTION 70 quintals/Ha

VINIFICATION Selective grape harvest. Temperature controlled fermentation (25-27°C). Skin contact 15 days. Malolactic fermentation in steel vats. Aging 30% in oak barrels, 70% in steel vats for 6 months. Aging in bottle for 120 days

TASTING NOTES

COLOUR Red ruby colour with violet nuances

BOUQUET Fruity smell with notes of cherry, licorice and cocoa

PALATE Fresh, fruity and well-balanced body

SERVING TEMPERATURE 18° C