

# PRIMA ALTA

## Shiraz



### Grape

Shiraz 100%

### Denomination

Terre Siciliane IGP

### Vinification and Aging

The grape is hand-harvested and then it is quickly brought to the winery. The combination of juice and skins is chilled at 26,5° C and then transferred in tanks for maceration. This period lasts from 12 to 15 days: later, the wine is aged in steel at controlled temperature of 18° - 20° C.

**Alcohol:** 13% vol | **RS:** 5 g/l | **PH:** 3,4

### Tasting Notes

Prima Alta Syrah unveils intense aromas of cherry and wild plum flavors, complemented by a stunningly sweet bouquet of blackberry liqueur and subtle toasty oak.

### Food Pairing

Suitable with red meats and chocolate dessert.

### Service Temperature

16°/18° C