



## BALDOVINO SYRAH



### TECHNICAL SHEET

<b>Appellation:</b>	Terre Siciliane –Indicazione Geografica Protetta (IGP)
<b>Production Area:</b>	Center of Sicily (AG)
<b>Type of Soil:</b>	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
<b>Grape Varieties:</b>	Syrah 100%
<b>Training System:</b>	Cordon spur pruning, with wooden stakes and stainless steel wires
<b>Vines per Hectare:</b>	About 3.000
<b>Yield per Hectare:</b>	About 90 Quintals
<b>Yield per Vine:</b>	About 3 Kg
<b>Vinification:</b>	De-stemming, cold maceration on the skins for two days at 5°C, fermentation at 26-28 °C with frequent re-circulation and removal of the must.
<b>Aging:</b>	Malolactic fermentation in stainless steel, and a period in contact with fine lees of at least 3 months. Successive fining in the bottle.

### ANALYTICAL DATA

<b>Alcoholic Content:</b>	13%
<b>Total Acidity:</b>	5,8
<b>Residual Sugars:</b>	<1 g/l

### ORGANOLEPTIC FEATURES

<b>Color:</b>	Intense ruby red
<b>Bouquet:</b>	Nose, it announces its presence with mature fruit suggestions modulated by light shades of vanilla and spices. Palate, the elegant and embracing tannins, with their excellent and delicat persistence, make this robustly structured wine more and more precious
<b>Storage Temperature:</b>	18°C
<b>Serving Temperature:</b>	16-18°C
<b>Suggested Glass Type:</b>	Balloon
<b>Serving Suggestions:</b>	Barbecue Pork. A bold wine like this can hold up to the intense flavors of slow-roasted barbecue pork. A great cut for this might be a pork shoulder where you'll have a rich umami-driven piece of meat. Try spicing this type of meat with pepper and cumin to bring out the fruitiness in the wine. Another way is using Asian cuisine flavors, such as plum sauce, that will add to the fruitiness in the wine. (Vegetarian option: smoked seitan steaks)
<b>Aging Potential:</b>	more than 5 years