



DONSAR

Syrah Terre Siciliane IGT

An elegant, well-balanced wine, balsamic with pleasant notes of spices, cherries and red berries. Among all the international varieties, Syrah has found one of its best expressions in Sicily.

Classification: Terre Siciliane I.G.T.

Area of Production: C/da Donza d'Oro in the Commune of Marsala.

East/West exposure Altitude: 100 m asl

Climate: Temperate-warm, Mediterranean

Terrain: Medium textured, predominantly of clay soil

Grapes Yield/ha: 60-80 q.li

Training System: Counter-espalier, guyot pruning

Age of Vineyards: 20 years Plant Density: 4,400 plants/ha

Harvest: End of August beginning of September (3 pickings)

Grape Variety: 100% Syrah

Vinification: The grapes are carefully selected and hand picked at harvest during the cooler hours of the day. After destemming, maceration takes place at a controlled temperature, followed by

alcoholic fermentation (18/25 days), before racking

Ageing/Refining: The wine refines in stainless steel and 6 months in large oak cherry barrels before bottling

ORGANOLEPTIC CHARACTERISTICS

Color: Red ruby, with hints of garnet

Scent: Intense, with notes of spices, balsamic and cherry jam

Taste: Delicate, elegant and persistent

Alcohol Content: 13.5% vol

Total Acidity: 5.4 q/l

Serving Temperature: 16-18° C

Food Pairing: It pairs well with red meat, game and elaborated first

courses