TENUTE NICOSIA

FONDO FILARA SYRAH
BIOLOGICO

ORGANIC RED WINE • SICILIA DENOMINAZIONE DI ORIGINE CONTROLLATA

AGRICOLTURA ITALIA

Made from selected Nero D'Avola grapes, this wine has an intense colour with a rich aroma featuring hints of cherry and sweet spices. Typical ripe red fruit notes are also perceived on the palate, supported by a well-structured and lingering taste.

Grape varieties Syrah 100%
Alcohol content 13% vol.

Production area: Tenuta Bonincontro - Vittoria (RG)

Vineyards

Altitude: about 200 m. a.s.l.
Exposure: South.
Microclimate: dry and sunny summers; winters characterized by short and intense rains.
Soil: medium textured sandy soils.
Yield per Hectare: 70-80 quintals.
Vines per Hectare: 5.000 ca.
Training system: espalier spurred cordon.
Harvest: by hand into crates, in September.

Maceration and fermentation: for approximately 10-15 days at a controlled temperature (24-26°C).
Ageing: mainly in stainless steel vats, 5-6 months in barrique and at least 4 months in the bottle.

Tasting notes

Color: intense ruby red.
Nose: a rich and intense bouquet with pleasant hints of cherry and sweet spices.
Palate: pleasantly fruity, warm and full-bodied with sweet tannins.
Food Pairings: baked pasta dishes with meat sauce, meat couscous, roasted game and aged cheeses.
Serving temperature: 16-18°C.

ANNOTATIONS