

GORILLA

SYRAH IGT TERRE SICILIANE

Grapes:	Nero d'Avola, Syrah
Appellation:	SICILIA DOC
Production area:	Sicily Region
Climate:	Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers
Harvest:	September, October
Storage time:	3/5 years
Bottle size:	750 ml
Serving temp.:	16/18 °C
Alcohol content:	13,5% Vol



Intense red colour with garnet notes



Aromatic red fruits and liquorice bouquet



The palate shows flavours of red ripe fruits, liquorice and sweet spices; round, warm and full-bodied, with long finish and pleasant aftertaste



Perfect match with grilled poultry, soft cheeses, hearty pastas or richer seafoods dishes

VINIFICATION: Vinification with the traditional submersed cap method, with the addition of some "delestage" during the first period of maceration to extract noble tannins, colour and the varietal characteristics that develop to their best during the maturation in stainless steel tanks and in bottle. Maceration takes 12-15 days at a controlled temperature not exceeding 26°C

