

Meridiano 12 Syrah 2019 – Territoriali

*A 100% Syrah born in the vineyards crossed by the 12th meridian, the perfect place for the cultivation of vines and the production of quality wines for millennia. The grapes here acquire richness, an intense aroma and a pleasant flavor. **Meridiano 12 Syrah** is fruity and spicy, with the typical nuances of the grape, and elegant notes of Mediterranean maquis so typical of this area.*

Classification: DOC Sicilia

Certification: organic, IT-BIO-009

Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, Ramisella district, at an altitude of about 25 m a.s.l. (about 80 ft)

Grapes: 100% Syrah

Alcohol content: 13.5%

Tasting notes: Light ruby red color with violet reflections. Fruity with aromas of raspberry, blackberry and cherry, hints of sage and the characteristic black pepper. Rich, intense, soft, and with well-balanced tannins on the palate, with an excellent persistence Elegant and full bodied

Pairings: It shows all its character with red meat main courses and furred game or with hard

matured cheeses. Serve at 16-18 °C (61-64.5 °F)

First vintage: 2009

Bottles produced: 15,500





Information on the vineyards: Meridiano 12 Syrah grapes come from a 17 years old vineyard, whose density is 4,600 vines per hectare, with a production of about 8 tons

Soil: Flat, medium-textured tending to clayey

Training and pruning system: Single cordon spur pruning

Harvest: First decade of September

Vinification: Fermentation in stainless steel tanks, at controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed

Aging: In stainless steel tanks, on the lees, for 5 months