

Feudo Zirtari Rosso Sicilia I.G.T.

GRAPES:	Nero d'Avola and Syrah
PRODUCTION ZONE:	Sicily
ALTITUDE:	200 m (655 ft.) above sea level
TYPE OF SOIL:	Clay, with a moderate limestone content
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	15th August – 30th September
ALCOHOL LEVEL:	14 % vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large Bordeaux-type glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

TECHNICAL INFORMATION

This wine's vinification calls for around two weeks' maceration. After its malolactic fermentation, it is stored in stainless steel in order to enhance its varietal characteristics. Once in bottle, these harmonize and meld together, yielding a wine with lively structure and broad, attractive fruit.

TASTING NOTES

Deep ruby red in color, it offers perfumes of fresh red fruits and a delicate, but appealing spiciness. On the palate, it is elegant yet full-flavored, with a supple and pleasantly refreshing texture.

SERVING SUGGESTIONS

Zirtari Rosso is excellent with grilled meats and all types of roasts. It is also delicious with highly flavored pasta and rice dishes or with mature cheeses.

Feudo Zirtari Rosso

