

## Parco Reale

Denomination: Terre Siciliane I.G.T.

Vines: Syrah, BIO red wine

Production Area: Contrada Sirignano – Monreale (PA) – Sicily

Terroir: clayly soil

Exposure: North, North-West

Altitude: 250 meters above sea level, on a hill

Vine Density: 4000 vines per hectare

Average Age of the Vineyard: 20 years

Farming type: espalier, simple guyot

Yield of the Vineyard: 7 tons per hectare

Harvest Time: in early September

Alcohol Content: 14% vol

Vinification: destemming-crushing, subsequent maceration of the skins in the must in steel vats where fermentation, at a controlled temperature of 25 - 28 °C, lasts for about 14 days with regular pumping over and fulling. After racking, the alcoholic fermentation is completed and the malolactic fermentation is completely done, the aging takes place in French oak barrels for 12 months, to continue for another 6 months in large oak barrels. Final aging in bottle for 6 months.

Organoleptic characteristics: ruby red color with a tendency to garnet, intense and fruity aroma with spicy hints of black pepper and red berries (blackberry and plum). The aging in barrique gives this wine also hints of vanilla, cocoa and licorice as well as balsamic notes of menthol; in the mouth is round, full-bodied and with a good structure, has a persistent taste and an important endowment of soft tannins.

Food and Wine Pairing: is equipped with a great versatility and goes well with grilled or stewed red meat, with lamb, wild boar and game in general. Its softness makes it suitable for mature cheeses, also flavored with black pepper or saffron. It is usually recommended to accompany strong flavors; open the bottle an hour before and serve in large glasses at a temperature of 18-20 °C.

### **Sales & Marketing:**

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