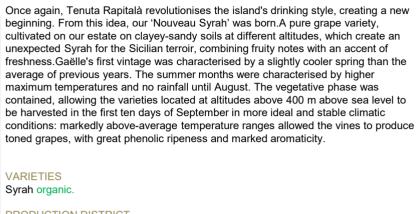


# **GAËLLE** SICILIA DOC SYRAH **BIOLOGICO**

2022



#### PRODUCTION DISTRICT

Camporeale in the province of Palermo.

### ALTITUDE AND ASPECT

350-550 metres above sea level; north aspect.

#### TYPE OF SOIL

Loamy - clayey - sandy soils

#### TRAINING SYSTEM

Traditional Guyot.

Grapes are harvested at full phenolic ripeness

### WINEMAKING METHOD

Vinification takes place in small stainless steel containers with pre- and postfermentation maceration at controlled temperatures.

At the end of fermentation, the syrah is put into French oak barriques for about 12 months. After bottling, bottle ageing follows

## SENSORY PROFILE

Intense red colour, generous fruity notes veiled by a surprising freshness. Remarkably full-bodied with elegantly refined, velvety tannins and a long, lingering finish.

#### ABV

15.00 vol %

#### RECOMMENDED CELLARING

10 years.

### **FOOD PAIRING**

Red meats, braised black pork, blue and mature cheeses.

ALLERGENS: Contains sulphites.

