



# GAËLLE

## SICILIA DOC SYRAH

### BIOLOGICO

## 2022

Once again, Tenuta Rapitalà revolutionises the island's drinking style, creating a new beginning. From this idea, our 'Nouveau Syrah' was born. A pure grape variety, cultivated on our estate on clayey-sandy soils at different altitudes, which create an unexpected Syrah for the Sicilian terroir, combining fruity notes with an accent of freshness. Gaëlle's first vintage was characterised by a slightly cooler spring than the average of previous years. The summer months were characterised by higher maximum temperatures and no rainfall until August. The vegetative phase was contained, allowing the varieties located at altitudes above 400 m above sea level to be harvested in the first ten days of September in more ideal and stable climatic conditions: markedly above-average temperature ranges allowed the vines to produce toned grapes, with great phenolic ripeness and marked aromaticity.

#### VARIETIES

Syrah **organic**.

#### 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.

#### HARVEST

Grapes are harvested at full phenolic ripeness

#### WINEMAKING METHOD

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

#### AGEING

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.

