



NADIR

SICILIA DOC SYRAH

ORGANIC WINE



Within the Rapitalà estate lies an area where dark clays and tufa-rich sands alternate at elevations of about 300–400 metres above sea level. It is here that the unmistakable character of Syrah comes to the fore, bringing us Nadir, at the antipodes of Zenit. It takes its name from the Arabic word 'Nazir', which means "deep, rare, precious".

VARIETIES

Syrah.

PRODUCTION ZONE

Camporeale in the province of Palermo.

ALTITUDE AND ASPECT

300–400 metres above sea level; north-south aspect.

TYPE OF SOIL

Clay soils and tuff sands.

TRAINING SYSTEM

Traditional guyot

HARVEST

In September, when the grapes achieve ideal ripeness.

WINEMAKING METHOD

Initial cold pre-maceration lasting six days, before traditional maceration at a controlled temperature of 25° C. These techniques ensure better extraction of aromas and the soft, mouthfilling tannins.

AGEING

A portion of the wine undergoes malolactic fermentation in new, medium-toasted barriques. After a few months' maturing, it is added to the rest of the mass, to then mature further in steel for one year at a controlled temperature. The result is a fragrant, fresh, fruity wine, which maintains the varietal structure and power typical of Syrah grown in the warm Sicilian climate.

SENSORY PROFILE

Intense ruby red with purple damask hints. Pervasive aromas, showing the ripe fruit and spice typical of this variety, with attractive hints of vanilla. The full yet delicate palate offers soft, elegant tannins, resulting in what is a harmonious blend of Syrah's trademark depth and the uniqueness of this wonderful land.

RECOMMENDED CELLARING

5 years.

FOOD PAIRING

Red meat, game and roasts.

ALLERGENS: Contains sulphites.

