



Le Clay

Syrah - Sicilia DOC

Syrah is one of the grape varieties that best thrive in a warm environment. It retains its varietal features, originating structured but very enjoyable wines. A given percentage of clay in the soil acts as a water supply, allowing the berries to achieve full ripeness. We have, therefore, named our Syrah after Le Clay, the clayey soil where our vineyard is located.

Appellation: Rosso DOC Sicilia Syrah

Grape variety: Syrah

Training system: Espalier with spurred cordon pruning

Planting density: 4600 plants per hectare

Yield per hectare: 80 quintals

Type of soil: clay loam with good structure at 50 metres above sea level.

Harvest time: between late august and early september

Winemaking: skin maceration at controlled temperature in stainless steel vessels for about 15 days.

Aging: 25% in French oak barrels for 12 months, the remainder in stainless steel tanks and in bottle.

Bottle capacity: cl 75

Service temperature: 16-18°C

First vintage of production: 2004

TASTING NOTES

Color: ruby with purple nuances

On the nose: predominant spicy aromas, with marked notes of black pepper and mint. Red berry and balsamic notes also define its aroma.

Taste: its sip proves juicy, mellow and very aromatic. Its savoury freshness supports the full body and lengthens the finish.