

MUSITA



Syrah Terra Sicilia "Amàl" IGP 2020

Grapes:	100% Syrah
Region:	Sicily
Vineyards:	From western Sicily, in the hilly area of Salemi and the surrounding area
Soil:	Medium-textured soil, tending towards clay
Vine Training:	Espalier with Guyot pruning
Time of Harvest:	Late August to early September
Total Production:	5,000 bottles
Vinification Process:	The grapes are destemmed and macerated for eight to ten days. Vinification takes place at 26 °C (79.2 °F). Frequent délestage. Full malolactic fermentation.
Aging Process:	The wine ages in stainless-steel and concrete vats with micro-oxygenation to stabilize the color and aromatic profile.
Alcohol Content:	14.00%
Total Acid:	5.9 g/l
Residual Sugar:	2.8 g/l
PH	3.25
Winemaker:	Giorgio Flessati / Mattia Filippi
Tasting Notes:	Bright ruby red, with notes of black cherry and spice, with great body and well-knit tannins.
Cellaring:	Up to 2 years
Closure:	Cork
Food/Menu Pairing:	Pairs well with grilled meats, vegetables, wild game and beef stew.