



Syrah Duca di Camastra IGT

Grapes Variety
100% Syrah.

Viticultural details
Grapes are produced from hillside vineyards 300 m above sea level. Hilly terrain of medium texture, slightly calcareous.

Vinification and maturation
Maceration with skin contact for 15 days with short and soft pumping over the skin capSoft. The wine matures in steel tank till the bottling moment.

Alcohol
13,5 % vol.

Features
Colour: brilliant ruby red.
Nose: fruity, persistent red fruits with nice berries hints.
Flavour: fresh, soft and pleasantly velvety, well balanced with a nice spicy aftertaste.

Pairings
Meat, barbecue, game and pasta dishes.

Serve at: 18°-20°C (64-68°F).