







DELIA NIVOLELLI

SYRAH RISERVA

A magnificent 100% Syrah wine which name comes from the DOC Delia Nivolelli appellation. After a careful hand harvesting carried out over the last ten days of September, the grapes are destemmed and macerated at controlled temperature for approximately 15/20 hours; the 2 years of French wooden tonneaux

maturation allowes the appellation 'Riserva'. A deep and layered wine characterized by a ripe red fruits and flower bouquet (dried violet, peony), balanced with the excellent roundness on the palate which refines its structure.

APPELLATION

DOC DELIA NIVOLELLI

TASTING NOTES

COLOR: Intense ruby red color, with purple hues AROMA: Wide and complex bouquet, with strong floral notes of dried violet and peony, mixed with fruity hints of black cherry and herbaceous, vegetal hints. PALATE: Deep and layered on the palate, where the delicate tannic structure and a long spicy finish are perceived

HOW TO TASTE

FOOD MATCH: red meats (game) but also cured meats

and mature cheese.

PROPER GLASS: Bourgogne wine glass SERVING TEMPERATURE: 16-18 °C

MARKET DATA

WINE NAME: the name comes from the DOC Delia Nivolel-

li appellation to point out the particular local

value of this wine DISTRIBUTION: Ho.re.ca. BOTTLES: 17.000 FORMATS: 75 cl

PACKAGE: Case of 6, wooden case for Magnum and Je-

roboam formats

VITICULTURE

TERROIR: Hill VINES: 100% Syrah

TOPOGRAPHY: Marsala area ELEVATION: 350m a.s.l. -450m a.s.l. SOIL: Calcareous - clayey EXPOSURE: North/ North-west

TRAINING SYSTEM: Espalier VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE): 80 q/ha HARVEST PERIOD: Last part of September HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 13.5% Vol.

WINEMAKING PROCESS: Careful grape selection. Mace-

ration and fermentation for 15-20 days in steel

tanks at controlled temperature of 25°C. Malolactic fer-

mentation in steel tanks.

MATURATION: 24 months in 500 liter French wood tonneaux of 6 years produced in Marsala town. The final maturation lasts 6 months in the bottle.

WINE LIFE: 15 years

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