BAGLIOORO
CANTINA E VIGNETI

DONSAR

Syrah
Terre Siciliane IGT

A pure Syrah that captivates with its pronounced balsamic and spicy notes, an authentic expression of this non-native grape variety that has been rooted in Sicily for centuries.

ENO-SENSORY ANALYSIS

Color: Red ruby with hints of garnet

Scent: Intense, with notes of spices, balsamic and cherry jam

Taste: Delicate, elegant and persistent

TASTING

Food Pairing: It pairs well with red meat and elaborated first courses

Serving Temperature: 16-18° C

AGRONOMIC DETAILS

Classification: Terre Siciliane I.G.T.

Area of production: C/da Donza d'Oro in the Municipality of Marsala

Altitude: 100 mt slm

Climate: Temperate warm, Mediterranean

Terrain: Medium textured, predominantly of clay soil

Grapes Yield/ha: 60-80 q.li/ha

Training system: Counter-espalier, guyot pruning

Age of Vineyards: 20 years

Plant Density: 4400 plants/ha

Harvest: End of August, beginning of September (3 pickings)

Grape Variety: 100% Syrah

ENOLOGICAL DETAILS

Alcohol Content: 14% vol

Total Acidity: 5.4 g/l

Vinification: The harvest is carried out manually during the coolest hours of the day. After destemming, the grapes undergo maceration at a controlled temperature. This is followed by alcoholic fermentation (18-25 days) and then traditional red wine racking.

Refining: The wine first ages in stainless steel tanks, followed by approximately 6 months in oak and cherry wood casks. It then completes its refinement in the bottle for at least 6 months before being released to the market.

BAGLIOORO È CERTIFICATA SOSTAIN E VIVA
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