



# LAMURA

Sicily has a history of wine-making that dates back to ancient times. Blessed with consistently bright sunshine and reliably moderate rainfall, Sicily's classic Mediterranean climate is ideally suited to the production of intense wines.

## SYRAH

### TERRE SICILIANE IGT



**Grapes:**  
Syrah.

**Vineyard:**

Selected vineyards in the top quality wine-producing area in the south west of Sicily. The vineyards are very close to the sea, and are protected from the wind. Vine density is very high. This ensures that the juice from the grapes is highly concentrated, resulting in excellent quality wine. The soil is made up mainly of clay, it is heavy with a high mineral content. The microclimate in this area is particularly hot and vineyards are equipped with a drop irrigation system.

**Harvest:**

All grapes are carefully picked by hand at the beginning of September, when they have reached optimum maturity.

**Vinification:**

The grapes are de-stemmed, but not crushed. The must is fermented with selected yeasts at 25 °C for about 6-8 days. The must is tasted twice a day to decide on the number of delestages to be carried out throughout fermentation. After primary fermentation, selected bacteria are added, and malolactic fermentation takes place. Part of the wine is then put into French and American oak barriques for 12 months, with the rest being stored in cement tanks. The use of cement tanks is to ensure the preservation of the cherry, raspberry and cassis notes, typical of Syrah.

**Winemaker's notes:**

Intense garnet in colour. The nose is extremely prominent, wonderfully smoky, with plenty of blackberries and vanilla. The palate is packed with rich cassis fruit, it is smooth and rich with nuances of raspberries and dark chocolate.