

# DELIA NIVOLELLI

## SYRAH RISERVA



### DENOMINATION

Delia Nivolelli  
Denominazione di Origine Controllata

### VINIFICATION

Careful selection of the grapes picked up by hand. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks.

### AGEING

24 months in french tonneaux of 500 liters. Final ageing in bottle for 6 months.

### WINEMAKER'S NOTES

It shouldn't be a surprise that our top red is made of a non-indigenous variety; Syrah is the best-known black grape in the western Sicilian soil. Two years of ageing in 5 tonneaux have give it the Riserva Apellation. A power/smoothness combination supplemented by a fruity touch with floral notes that a thin vein of oak makes intriguing. The harmonious roundness found in one's mouth does not affect the fragrance of the fruit.

### FOOD MATCHING

A strong wine that plays a main role at any table where it's served. However, it maintains respect for all types of dishes, even the most delicate ones.

### TECHNICAL DATA

Alcohol 14% vol.

### LAST AWARDS

China Wine & Spirits Awards 2014: Argento  
I Vini di Veronelli 2014: 91 punti  
Bibenda 2014: 4 Grappoli

