

Segreante 2016 – Cru

Segreante is a 100% Syrah, grown on the coasts of Western Sicily. On the palate it shows a strong personality, which combines the enveloping strength of the varietal with the typical spicy note, elegance and balance.

It owes its name to the heraldic tradition that defines Segreante (rampant) the griffin engraved on the company emblem, a symbol of power and beauty.

Classification: DOC Sicilia

Origin: South-western Sicily, Mazara del Vallo countryside, Trapani, Ramisella district, at an altitude of about 25 m a.s.l. (about 80 ft)

Grapes: 100% Syrah

Alcohol content: 14.5%

Tasting notes: bright red, impenetrable with purple reflections. Red fruit, berries and persistent tertiary toasting notes, Cuban cigar, and vanilla pods, finishing with black pepper and a light balsamic hint. A velvety coat wraps the mouth, at the same time powerful, rich and pleasant, rightly tannic, long and pleasant persistence

Pairings: It goes very well with red meats, roasts, game, braised meats, cold cuts and medium-aged cheeses. Serve at 16-18 °C (61-64.5 °F)

First vintage: 2005

Bottles produced: 5,500

Information on the vineyards: Segreante grapes come from vineyards of about 20 years, whose density is 4,600 vines per hectare, with a production of about 8 tons





Soil: Flat, medium-textured tending to clayey

Training and pruning system: Single cordon spur pruning

Harvest: Third decade of September

Vinification: Fermentation in stainless steel, at controlled temperature, with a maceration of 2 weeks. Malolactic fermentation completed.

Aging: In second and third fill French oak *barrels* for 14 months, 3 months in stainless steel and a further 3 months in the bottle