



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE



QUATTRO CANTI SYRAH - NERO D'AVOLA

DOP (Denominazione di Origine Protetta)

Grapes used: Syrah (50%) - Nero d'Avola (50%).

Yield per hectare: Syrah 90 quintals; Nero d'Avola 100 quintals.

Harvest: Syrah in the first week of September and Nero d'Avola in the last week of September.

Bottling: Two batches.

FERMENTATION

Method: Crushing and de-stemming followed by about 10 days of maceration with the must.

Temperature: Start at 18°C. and finishes at 28°C.

Ageing process: French oak barrels.

Malolactic: Yes.

Refinement potential: A wine that lends itself to improvement over time, up to 7-8 years after harvest.

TASTING NOTE

Color: Deep and intense with violet tones.

Aroma: Delicate notes of black currants, raspberries and other red fruit, almonds and hazelnuts with balsamic hints of mint and spices.

Palate: Thick and robust.

Full-bodied flavour accompanied by tannins which are hard, noble and enveloping all at once.

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*Pollara
Family's Selection*