



ALMA SYRAH TERRE SICILIANE IGT



Production Area: Sambuca di Sicilia (AG) - 350m asl

Variety: 100% Syrah

Soil: Medium mixture

Training System: Espalier

Vinification and aging: The grapes are hand-harvested. Crushing is done gently to avoid extracting tannins and green notes.

Controlled-temperature maceration lasts about 10–12 days, with the must being pumped over every 4–6 hours.

Aging takes place in stainless steel tanks to preserve typicity and fruitiness.

Winemaker: Vito Giovinco



Intense ruby red with violet reflections. The nose is spicy, with notes of red fruit, black pepper, and stewed fruit. On the palate, it is full-bodied, long, with a firm finish.



It pairs perfectly with cured meats. It is also worth trying with lasagna, cannelloni, and semi-aged cheeses. **Serve at 12–16 °C.**