



SETTESOLI
COLLEZIONE

Nero d'Avola Syrah

SICILIA DOC



VARIETY

50% Nero d'Avola 50% Syrah



SOIL

Nero d'Avola prefers medium-textured and limestone soils, Syrah prefers sandy soils.



HARVEST

The Nero d'Avola and Syrah grapes are harvested between the end of August and the beginning of September.



VINIFICATION

Fermentation takes place in stainless steel tanks at controlled temperature, maturation in stainless steel tanks and then in bottle for at least 4 months.



TASTING NOTES

Full-bodied and spicy, with a ruby red colour, this blend envelops with its delicious notes of plum, red fruits and spices.



PAIRINGS

Perfect with baked pork knuckle and aged cheeses.



FORMAT

75cl



SERVING TEMPERATURE

16–18 °C



ALCOHOL

13,5% vol



CONSERVATION

5 years

BOTTLE

Size: 75 cl
EAN Code: 8000254004436
Dimensions (height * diameter): 300 * 80 mm
Gross weight: 1260 g

CARTON

EAN Code: 8000254004443
Units per carton: 6
Dimensions (W * D * H): 252 * 165 * 303 mm
Gross weight: 7,9 kg

PALLET

Cartons per layer: 21
Layers per pallet: 5
Cartons per pallet: 105
Pallet weight: 860 kg
Pallet height: 167 cm
Pallet dimensions: 80*120 cm