



# SETTESOLI

## SYRAH ROSÉ

Terre Siciliane IGT



### GRAPE VARIETY

100% Syrah



### SOIL

Syrah prefers sandy soils.



### HARVEST

Between the end of August and the beginning of September.



### VINIFICATION

Fermentation takes place in steel tanks at controlled temperature, the ageing is made in steel tanks and then in the bottle for at least 3 months.



### TASTING NOTES

All the delicacy, freshness and fragrance of the rosé vinification of an international grape variety grown in Sicily.

Harmonious and delicate, with a soft pink colour, it expresses intriguing notes of cherry, along with pleasant floral scents and captivating hints of mulberry and black cherry.



### PAIRINGS

It enhances fish soups, blue cheeses and pizza and is perfect with sciavata.



### FORMAT

75cl



### SERVING TEMPERATURE

10-12 °C



### ALCOHOL CONTENT

12,5% vol



### CONSERVATION

3 years



### SUITABLE FOR VEGAN CONSUMPTION



### BOTTLE

Size: 75 cl / EAN code: 8000254004399

Dimensions (height \* diameter): 296 \* 80,3 mm / Gross weight: 1147 g

### CARTON

EAN code: 8000254004405

Units per carton: 6

Dimensions (W \* D \* H): 250 \* 170 \* 300 mm

Gross weight: 7,2 kg

### PALLET

Cartons per layer: 21 / Layers per pallet: 5

Cartons per pallet: 105

Pallet weight: 780 kg

Pallet height: 168 cm

Pallet dimensions: 80 \* 120 cm

