

LuAddu

syrah

BIODYNAMIC

Denominazione
SYRAH Terre siciliane IGP

Grape variety
Syrah min. 85%

Color
Red

Origin and history of the vine

Syrah grape variety originally comes from the city of Shiraz in Persia, from which arrived in our country in ancient times through the city of Syracuse. Widespread in France (Côte du Rhône) and in the New World especially in the warmer wine regions, such as Australia, South Africa and California. In recent times Syrah spread in our country from France (around the middle of the 1800s) and found its choice terroir in our warm regions (Sicily).

Cultivation area

The village of Salemi is at 446 m a.s.l., where for thousands of years vine and wine have been the typical elements of territory. The heart of the province with the most vineyards in Italy (Trapani) offers the vine a unique territory in the world capable of transmitting inimitable characteristics and qualities to the fruit. The hilly area and properties of the calcareous or tuffaceous soil combined with the climatic conditions create the ideal conditions for vine cultivation. Sicilian wines are called wines of the sun as grapes are illuminated by the rays of the typical warm sun of Sicily which, once vinified, produce full-bodied wines characterized by a distinct majesty.

In the cellar

Grapes 100% biodynamic Demeter

Winemaking

Spontaneous fermentation works with what nature offers every year and entrusts the strength and health of the territory and vineyard getting grapes rich in yeasts, which are essential for fermentation in the cellar. Spontaneous fermentation is the key condition for the production of a wine capable of giving back the authentic flavors typical of the territory.

SULFITES LIMIT FOR RED WINE (mg/l)			
< 10	< 70	< 100	< 150
LUNARIA ANCESTRALE	LUNARIA		
Only natural sulfites	Biodynamic Demeter	Organic	Conventional
NATURAL TARTARIC STABILIZATION	SPONTANEOUS FERMENTATION		
			

SULFITES Limit for biodynamic Demeter wine = red wine max 70 mg/L
TARTARIC STABILIZATION Only natural refrigeration
FILTRATION Sterile filtration not permitted

Ageing

Concrete tanks and bottles.

Testing notes

Bright ruby red, on the nose plums, carob, cherries. In the mouth it is warm, rightly tannic, intense, with a finish of red fruit jam.

Food pairing

Cured meats, first courses with tomato sauces, meats

Serving temperature

16-18°C

Packaging

750 ml - cartons of 6 and 12 bottles

