



LUCE D'ORIENTE - SYRAH



Young, charming, fruity. A balanced red ideal for meat-based dinners, to which it adds elegance and persistence. It comes from the careful harvesting of grapes by hand in small crates, so that the integrity of the berries is preserved. The maceration at a controlled temperature, between 25 and 28 ° C, gives the wine great intensity and color. A short passage in barrique provides roundness and aromatic wood flavors. Luce d'Oriente is characterized by a fruity bouquet of red cherry, black cherry and plum with the delicate presence of spices such as black pepper and rosemary. A concert of aromas and sensations that inebriate the palate at every sip.

DENOMINATION : DOC Erice

ENO-SENSORY ANALYSIS



COLOR: Intense and impenetrable ruby red



BOUQUET: Sweet notes of red fruit such as plum and cherry stand out to the nose, surrounded by classic varietal hints of spices



TASTE: On the palate it is soft and balanced. The tannin is silky and sumptuously accompanies the fruity notes. The finish is long and persistent

HOW TO TASTE IT

PAIRING: Plate of different cured meats and aged cheeses, meat-based first and second courses, lasagna, cannelloni

RECOMMENDED GLASS: Large ballon

SERVING TEMPERATURE: 16°C

ON THE MARKET

DISTRIBUTION CHANNEL: Ho.re.ca.

ANNUAL PRODUCTION: 12,000 bottles

FORMATS: 75 cl - 150 cl

PACKAGING: Six bottle carton

AGRONOMIC INFORMATION

TYPE OF VITICULTURE: Espalier system

VARIETIES USED: 100% Syrah

VINEYARD LOCATION AREA: Erice DOC area

ALTITUDE: 250/300 meters above sea level

TYPE OF SOIL: Clayey

EXPOSURE OF THE VINES: South – South/West

TRAINING SYSTEM: Guyot

STRAINS/HA: 4000/4500

GRAPE YIELD QUINTALS/HA: 60 q/ha

HARVEST PERIOD: First ten days of September

HARVEST METHOD: Manual

ENOLOGICAL INFORMATION

ALCOHOL CONTENT: 14% Vol.

CONCENTRATION OF SULPHITES: 70 mg/L

VINIFICATION: Manual harvest, destemming, red vinification with traditional pressing of the skins, maceration at a controlled temperature between 25 and 28 ° C. Elevation in French oak barrels for 8/10 months. Cold bottling.

REFINING IN BOTTLE: 6 months

LONGEVITY OF THE WINE: Over 10 Years