



# INDESIO

## Shiraz Terre Siciliane IGP

**Grapes:** 100% Shiraz.

**Vineyard area:** the vineyards are situated in the top quality wine-producing area in the south west of Sicily. Vine density is very high, between 4.000–5.000 vines per hectare, ensuring that the juice from the grapes is highly concentrated, resulting in an excellent quality wine.

All the Shiraz vineyards are equipped with a Drop irrigation system, which also facilitates ideal conditions for vine training.

**Harvest:** grapes are carefully picked by hand at the beginning of September, when they had reached optimum maturity without becoming overripe, which is always a major consideration in Sicily.

**Vinification:** the grapes are destemmed, but not crushed. The must is fermented with select yeasts at 28°C for 8 days. After primary fermentation, selected bacteria are added, and malolactic fermentation takes place.

**Tasting notes:** intense garnet in colour. The nose is prominent with plenty of black current, black pepper and spices. The palate is full of dark berry fruit, cassis and cherries, supported by soft, easy drinking tannins.

