



Caruso & Minini
DELIA
NIVOLELLI
SYRAH RISERVA



DENOMINATION

Delia Nivolelli
Denominazione di Origine Controllata

VINIFICATION

Careful selection of the handpicked grapes. Maceration and fermentation of the destemmed grapes in stainless steel tanks at controlled temperature of 25°C for 15-20 days. Malolactic fermentation in stainless steel tanks.

AGEING

24 months in French tonneaux of 500 liters. Final ageing in bottle for 6 months.

WINEMAKER'S NOTES

It shouldn't be a surprise that our top red is made of a non-indigenous variety; Syrah is the best-adapted black grape in the western Sicilian soil. Two years of ageing in tonneax have give it the Riserva Apellation. A combination of power and smoothness is supplemented by a touch of fruitiness made intriguing by a thin vein of oak. The harmonious roundness found in one's mouth does not affect the fragrance of the fruit.

FOOD MATCHING

A strong wine that plays a main role at any table where it's served. However, it maintains respect for all types of dishes, even the most delicate ones.

TECHNICAL DATA

Alcohol 14,5% vol.

www.carusoeminini.it

