



Fosnuri

Tenuta San Giacomo, 400m slm

Cru, 100% Syrah cultivated on the white chalky soil of Butera, southern exposure and 450m asl altitude: in this environment the strong light of the warm sun of Sicily shines on the vines that also receive the light reflected from the soil. Light. Source of life. Thanks to temperature variations between night and day, and the vocation of Syrah for warmth, the grapes are brought to become perfectly ripe. Manual harvest into small cases to preserve grape integrity.

Vinification

Gently destemming by vibration and maceration for at least 25 days. Manual racking, malolactic fermentation, and aging in barrels of 5hl for 18 months.

