

# I.C. ONE<sup>®</sup>

italian wine

*This Syrah captures the light and colors of Sicily. Here, red is transformed to ruby. Strength meets with elegance.*



Qualification: I.G.T. Sicilia;

Grapes: Syrah;

Color: deep ruby red;

Scent: fresh and persistent with smell of wood fruit, note of cherries and violets;

Taste: velvety, full-bodied with well balanced tannins;

Alcoholic content: 14% vol.;

Ageing: in tank and in bottle;

Serving temperature: 18° - 20° C/64° - 68° F.

Training system: controspalliera;

Pruning system: spur pruned cordon;

Yield: low yield per hectare/acre;

Harvest period: half of September;

Altitude: 150 - 400 m/500 - 1300 feet;

Harvesting method: traditional hand picking.

Wine-Making: the bunch is destemmed, fermentation with selected yeast, maceration on the skins, pumping over per day 2 - 3;

Fermentation/Maceration period: 1 - 2 weeks;

Fermentation temperature: 22° - 24° C/72° - 75° F.

## *Drink it at your leisure*

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