



Santa Margherita S.p.A.
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Shiraz Sicilia I.G.T.

GRAPES :	Syrah
PRODUCTION ZONE:	Sicily
ALTITUDE:	200 m (655 ft.) above sea level
TYPE OF SOIL:	Clay, with some limestone
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	3,500 – 5,000 vines per hectare (1,415 – 2,025 per acre)
HARVEST PERIOD:	End of September – beginning of October
ALCOHOL LEVEL:	14,00 % vol.
SERVING TEMPERATURE:	18°- 20° C (64°-68° F).
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	5/7 years

TECHNICAL INFORMATION

The special light in the gentle and wide-open hillsides of Sicily, the breeze that blows in from the sea and the particular composition of the soil all go towards creating a terroir here on the island that is appropriate for the demanding character of this cultivar, making it almost seem like a native grape variety. At Santa Margherita's Sicilian estate particular attention is paid to picking the grapes at optimum ripeness, so that the wine reveals both the clear identity of its fruit and the character of its terroir of origin. After strict selection and hand-picking of the grapes, the skins are made to yield all their finest components, by means of long but carefully controlled maceration (at 28° C; 82° F for around 18 days). Following the malolactic fermentation, maturation takes place for 10 months in French oak barrels. The resulting wine, displays a very strong personality, based on spicy aromas that range from black pepper to scents of scrubland and even to nuances of ripe red fruits.

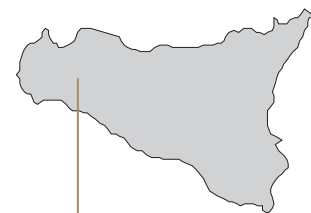
TASTING NOTE

Its forceful tannins, which are also supported by an attractive vein of acidity, are softened by its spell in oak. Its explosive power on the palate also stems from its perception of volume, alcoholic warmth and persistence.

SERVING SUGGESTIONS

It is ideal with red meats with elaborate sauces, cheeses or matured cured meats.

Shiraz



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