

# LA SABBIONA



## DELIRIO

**Type:** Red

**Type of grapes:** 100% Syrah

**Classification of the wine:** I.G.T. Ravenna

**Yield per hectare:** 70 q.li

**Altitude of the vineyard:** 100 m

**Training system:** Guyot

**Plant density:** 3300 vines per hectare

**Harvest time:** beginning of September

**Vinification:** grapes destemming and crushing, about 15-18 days of fermentation on the skins with pumping over; after racking, refinement on noble lees with frequent bâtonnage and static decantation for 2 or 3 months. Aging in steel and vitrified cements vats.

**Duration of fermentation:** 15-18 days

**Bottling time:** November, December

**Alcoholic content:** 14% vol.

**Colour:** intense ruby-red with a good colour-intensity due to Syrah.

**Nose:** persistent with the typical notes of the Syrah and with spicy fragrances.

**Tasting notes:** dry and soft, with a good tannins and savouriness. The flavours of black pepper are due to the Syrah

**Serving temperature:** 18-20°C

**Food matches:** red meat, game, salami, cold cuts and aged cheese.

