

LA SABBIONA



Delirio



Type: Red

Grape variety: Syrah 100%

Denomination: Ravenna IGT Syrah

Yield per hectare: 80 q

Altitude of the vineyard: 100 m

Training system: Guyot

Planting density: 3300 plants per hectare

Type of cultivation: SQNPI certified integrated pest management with low environmental impact

Harvest period: Early September

Vinification: crushing-destemming followed by approximately 15-18 days of fermentation on the skins with frequent pumping over; after racking, refinement on the noble lees with frequent batonnages. Aging in steel tanks and subsequently in vitrified concrete tanks.

Fermentation duration: 15-18 days

Bottling period: November/December

Alcohol content: 13.5% vol.

Aging capacity: 1 to 5 years

Color: Intense ruby red

Smell: Persistent and balanced, with spicy aromas.

Taste: Dry and soft with good tannins and flavor.

Pleasant classic black pepper notes of the Syrah grape.

Ideal serving temperature: 18-20°C

Pairings: It goes well with important red meat dishes, furred game, cured meats and mature cheeses.

Bottle formats available: 0.75 litres