

# Feudo Zirtari Rosso Sicilia I.G.T.

The sun-drenched hills of Sicily are ideal for growing high-quality and flavorful grapes.

### **Fast facts:**

- Region: Western Sicily in the province of Agrigento
- Grapes: 50% Nero d'Avola and 50% Syrah
- Style: Dry and fully flavored with red fruits and spice, yet supple and easydrinking.
- Production: Moderate temperature fermentation and briefly aged in stainless steel.
- **Pairing:** This fruit-forward wine is ideal with grilled meats, tomatobased pastas, pizzas, spicy cuisines or marinated legume salads.

BTG: \$\_\_\_\_\_ Bottle: \$\_\_\_\_\_



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500	BTG: \$	Bottle: \$



## **Feudo Zirtari Rosso** Sicilia I.G.T.

#### Describing the wine:

- Deep ruby color with raspberry, blackberry and plum notes framed by Nero d'Avola's spice. Bright acidity on the palate with velvety tannins makes the wine very approachable.
- Our vineyards lie around 350 meters (1,150 feet) above sea level taking advantage of cooling breezes. The rich clay soils here enhance the structure of the wines.
- This distinctive blend features the authenticity of the Italian native Nero d'Avola grapes with the approachability of the international Syrah grape.



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