

## Maroccoli 2020

Menfi DOC

100% Syrah

*Syrah is a noble Mediterranean grape variety which gives the best of itself in bright dry places like our Sicily. Because of this we have a great belief in the future of this variety in our island. From an extraordinary vine, Maroccoli at about 400 metres, in an unpolluted place, produces an interpretation of Syrah in a modern key while respecting the characteristics of the variety. Powerful and imposing, this is a wine for long aging.*



FIRST VINTAGE  
1999

DISTRICT OF VINEYARD  
Sambuca di Sicilia (AG)

VINEYARD  
Maroccoli

WINERY  
Ulmo



CERTIFIED  
SOStain®



**TYPE OF SOIL:** limestone rich structure of average dimensions, slightly chalky with abundant lime areas.

**ALTITUDE:** 370 metres above sea level.

**YIELD PER HECTARE:** 75 quintal.

**TRAINING SYSTEM:** espalier with spurred cordon pruning system.

**PLANTING DENSITY:** 4.545 plants per hectare.

**METHOD OF CULTIVATION:** according to SOStain® protocol; ground cover with clover, vetch, yellow mustard and wild plants to increase the organic substance and nitrogen content, favouring the vitality of the soil's microfauna; plant health protected with sulphur and copper in minimal quantities; phytophages deterred with useful insects, sexual confusion and application of natural restoratives such as zeolite, kaolin and vegetable extracts.

**HARVESTING PERIOD:** from 28<sup>th</sup> August to 17<sup>th</sup> September.

**VINIFICATION:** the Syrah grapes produced in the Maroccoli vineyards are gathered by hand into 15 kg crates and immediately transported to the winery where they are pressed and destemmed, then the must is placed in stainless steel vats where the alcoholic fermentation begins. The grapes are agitated twice a day with very short pumping – between 12 and 18 minutes – according to the phase of fermentation, so as to protect the skins and enhance the complexity of the wine. The fermentation lasts 5/7 days, with the temperature during the first phases maintained at around 14-15 °C, during the second phase at 20-22 °C and finally, when approaching the finish, at 25-27 °C when refrigeration is

suspended. Once the fermentation is complete, the tanks are filled with wine from the same vines, to proceed with maceration of 18-20 days with the skins in contact with the wine, and decanted at the finish. During the twelve days of maceration the temperature is maintained at about 20-22 °C to favour the dissolution of O<sup>2</sup> in small parts - through microoxygenation – so as to improve the structure and stability of the anthocyanins.

Once fermentation in stainless steel vats is finished the wine is decanted, the lees removed and the wine transferred to barrels of French oak for 14 months of maturation.

**MATURATION:** in Allier oak barrels, 35% new, 35% second usage, 30% third usage.

**BOTTLING:** July 2022.

**ALCOHOL CONTENT:** 14,5% vol.

**TOTAL ACIDITY:** 5,60 g/l

**PH:** 3,50

**AGEING CAPACITY:** to drink at once or age for 7-10 years.

**BOTTLE SIZE:** 0,375 l, 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l

**WEIGHT OF BOTTLE:** 500 g (0,75 l)

**CORK:** single piece natural cork.

**TASTING NOTES:** sweet oriental spices and a faint memory of toasted cocoa accompany the wine in all its tasting phases, now opening a space to distinct and sunny black fruit, now to more wintery notes of leather and hummus. A captivating hint recalling the consistency of velvet with a finish of mint and black pepper.

**PAIRING:** Marinated and grilled lamb cutlets, accompanied by mint or even with parmesan cheese and smoked provola.

### NOTES ON THE VINTAGE - MENFI 2020

Never before 2020 has our team observed the harvest more closely and with more concentration. It was a case of making a virtue of necessity; the vineyard has been at the centre of our lives and our care.

Nature has never stopped, in contrast to humanity, and we have followed behind. Almost as if excusing itself, we were sustained with well-timed rainfall and a particularly mild summer throughout Sicily. This brought about a memorable harvest, sometimes lacking in quantity but always of perfect quality. In Menfi, after the strange late harvest of 2019 we returned to normality in 2020, at least with regard to the dates. We began work on 10<sup>th</sup> August, only preceded by Noto, and we harvested special grapes for the next six weeks. In this area three factors contributed to a harvest of superior quality grapes: first the ideal distribution of rainfall during the year, when we had abundant rain during a mild winter, then a completely dry period during the growth of the grape, which achieved a natural and controlled stress. The second and third factors were a summer without excessive heat and a naturally low yield; together these contributed to concentration, the herald of quality.