

# Maroccoli 2021

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 12/14 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. Malolactic fermentation was carried out in steel; it was then transferred to French oak barriques for a 14-month aging period.

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

**BOTTLING:** June 2023.

**ALCOHOL CONTENT:** 14% vol.

**TOTAL ACIDITY:** 5,75 g/l

**PH:** 3,38

**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:** impenetrable purple-red color. Sweet oriental spices and a faint reminder of roasted cocoa, mahogany and stormy sea on the nose. Then come the fruity scents of ripe plum. The tannin is thick and silky, alcohol soft and integrated. Variegated flavors of pepper, orange jam with a finish of herbs and pepper again.

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

## NOTES ON THE VINTAGE - MENFI 2021

During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation. Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early. During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017.

What determined a decidedly happy harvest was the arrival of some rain, abundant by normal Sicilian standards, in June, July and August. In between, perfect dry days for the harvest. A magic wand! These rains mitigated the effects of the heat and presented us with a very special harvest at Menfi. Here in the west we had the best quality that could be hoped for. Syrah definitely with excellent quality colour and tannins. Perfectly healthy grapes. Average production of a regular harvest.