

# Ramarro Syrah Terre Siciliane IGP

<i>Code</i>	<i>Producer</i>	<i>Country</i>	<i>Region</i>
TDCRAS	Terra Delle Cicale	Italy	Sicily
<i>Varieties</i>	<i>ABV</i>	<i>Oak</i>	<i>Capsule Type</i>
Syrah	13%	No	Cork



## *Background*

Cantine Mazzei is a family-run winemaking and bottling business based to the north of Milan that was originally started by Roberto Mazzei, back in 1981, and today is run by his son, Andreas.

They specialise in wines from central and southern Italy and over the years have built strong relationships with different growers in these regions. And this now includes a collaboration with top Sicilian oenologist, Dino Croce, to purchase vineyards and set up a winery down there.

## *Winemaking*

Once picked, grapes are destemmed and crushed. skin maceration occurs under controlled temperatures of 26-28°C for 7 days. Once complete, juice is aged for 6 months in stainless steel tanks to preserve the flavour and quality of the press before bottling.

## *Tasting & Pairing*

Inviting dark cherry and blackberry on the nose with a subtle hint of violet. Punchy, full bodied and fruity on the palate with a good tannins and acidity.

Recommended with venison dishes or to accompany an aged pecorino or similar hard cheese.

## *Sustainability & Extra Information*

n/a