



There is some debate over the origin of Syrah: many think it is a grape variety imported from France, others believe it has Middle-Eastern origins (from the Persian city of Schiraz). It is an international grapevine, very popular in France, in the Rhone Valley, and in California, South Africa and Australia. In Italy it is mainly cultivated in Sicily, Tuscany, Puglia and Lazio. The first proof of the presence of Syrah in Italy dates back to 1828 when it was featured in the collection of Acerbi from Mantova (one of the most important Italian ampelographers) under the name of Grosse Serine or Hermitage. The production of Syrah in Lazio started in the 90s and today is one of Azienda Consoli's top products.

## POGGIO DEI CONSOLI

### SYRAH

Protected Geographical Indication.

These vines are planted on the Lazio hills in volcanic clay soil, spur-trained, exposed to the sea breeze in a climate that sees an alternation of warm days and cool nights. The grapes are carefully selected and hand-picked in mid-October. Then they are de-stemmed and their skins are gently pressed. Fermentation lasts 20 days with a daily session of pumping over and pushing down.

At the end of the fermentation process, the wine is left to age for six months in barriques and then for a few weeks in steel tanks. It is then bottled and put on the market.

It is made exclusively from Syrah grapes.

### ALCOHOL CONTENT

13,5% vol.



### SERVICE TEMPERATURE

16° - 18°C.

### ORGANOLEPTIC ANALYSIS

This Syrah is intense and vivid ruby red with a purple hue. It has an inviting bouquet with notes of dog rose, vanilla and spices. It feels fresh and full-bodied to the palate with a savoury and peppery aftertaste, good alcohol and tannin content. It has a lingering and mouth-embracing finish.

### FOOD PAIRING

A wine that pairs well with cold cuts, pasta with meat sauce, red meat, wild game such as deer,