

Tenute Orestiadi - Molino a Vento

Syrah 2024



RED STILL WINE



ITALY



SICILY



SUITABLE
FOR VEGANS

TASTING NOTE

Sicilian Syrah, fragrant with violets, liquorice and black pepper, the mouth a punnetful of blackcurrants.

VITICULTURE

Black, compacted soil in remote Trapani provides the perfect growing conditions for Syrah vines. Resistant to drought and rich in flavour-giving silt, it allows grapes to benefit hugely from the warm Sicilian summer days, developing intense and rounded flavours.

VINIFICATION

Fermentation is conducted for 12-15 days at controlled temperatures between 24-30°C, with daily pump overs. The wine is then matured in a combination of stainless steel tanks and French oak barriques for 2-4 months.

FOOD MATCHING

The intense complexity of this Syrah mean it marries beautifully with rich dishes of game stews, or well-seasoned red meats. It would also complement aged Sicilian cheeses – think Provola or Pecorino for the perfect pairing.

SIZE	75cl
VINTAGE	2024
ABV	13.5%
GRAPE VARIETIES	Syrah (100%)
CLOSURE	Agglomerate Cork
SKU CODE	H5006124
EXPRESSION	Red, Warm and Spicy
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Agglomerate Cork
PH	3.65
TOTAL ACIDITY	6.15g/l Tartaric
RESIDUAL SUGAR	7.05g/l
SKU	H5006124