



CANTINE
PATRIA

Sensi

SYRAH

On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Danza di grappoli".



*...Gònfati di vino già l'astro che segna l'estate del giro
celeste ritorna, tutto è arso di sete, e l'aria fumica
per la calura.*

Alceo di Lesbo
translation of
Salvatore Quasimodo



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Sensi

IGT TERRE SICILIANE

Grape varieties: 100% Syrah

Production area: City of Bronte (CT)

Altitude: 700 mt asl

Soil: volcanic, rich in potassium and iron

Cultivation system: spurred cordon

Average age of vines: 12 years

Harvest: September/October

Vinification: maceration with whole berries and fermentation with selected yeasts in stainless steel silos for about 15/20 days at temperatures of 22/24 °C

Maturation and Ageing: Slavonian oak barriques for at least 12 months, in bottle for at least 6 months

Sensory analysis:

Appearance: compact purple red with good texture

Aroma: intense and complex nose, opens with spicy, vegetal, balsamic and red fruit jam notes

Taste: wine of great structure and body characterized by a well-present but velvety tannin that supports the alcohol content. Finish of good persistence with elegant retronasal spicy notes

Alcohol content: 14% vol.

Serving temperature: 16/18 °C

Recommended glass: burgundy

Food pairings: we recommend pasta alla norma, grilled red meats, roasts, caponate, peperonate, medium/high-aged cheeses and all red meat and vegetable-based gastronomic specialties typical of the Mediterranean tradition.