



Product code: 2214

RALLO AZIENDA AGRICOLA, LA CLARISSA, DOP SICILY, ITALY, 2019



Producer Profile

On the west side of Sicily close to Marsala, is where Rallo Azienda Agricola calls home.

Working organically, the Vesco family focus on creating fragrant crisp Catarratto and perfumed fresh Nero d'Avola from their hillside vineyards. These vineyards are certified organic and are nestled high up in the hills south of Alcamo to take advantage of the slightly cooler temperatures and greater diurnal differences. The vines look down on the town of Marsala where, when the grapes have been harvested, they are taken. Here Andrea Vesco treats them with respect, utilising modern technology to ensure the freshness is retained for the final wines and creating elegant examples of the varieties that are anything but what you would expect from such a hot land.

Viticulture

The Syrah for the La Clarissa comes from the Patti Piccolo area of Alcamo with vines grown on loose soils with a fine texture on a North East/ South West exposure.

Winemaking

14 Days maceration on the skins and then fermentation in stainless steel at 22 to 24 °C. 14 days fermentation then a malolactic fermentation. Matured in stainless steel for 6 months.

Tasting Note

This wine is seductive and well balanced. An intense bouquet and palate of mulberries and spicy notes like black pepper.

Food Matching

Traditional English roast, red meats.

Technical Details

Varieties:

Syrah 100%

ABV: 14.5%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Treatment

No oak treatment