



## SYRAH

Syrah is an international grape, that grows in several territories of the world, well known for its spicy notes which are elegantly represented by Paladin.

### **Vinification:**

When the grapes reach the exact degree of ripeness by a particular drying technique called DMR (Doppia Maturazione Ragionata), we remove the fruiting from the trunk, in order to stop the lymph flow towards the grapes. In this way the grapes are subjected to a partial dewatering and thickening of the skins, that will protect the grapes during the drying process.

The grapes are left on the vine for 20 days, until they reach the exact degree of drying. Only after this process they can be harvested. The vinification occurs with an average temperature of 25°C, while the maceration lasts for about 15 days.

### **Organoleptic qualities:**

*Colour:* intense ruby red with purple reflexes.

*Bouquet:* at first very intense and complex, then there's a succession of fruit jam and spicy flavours coming together to create a great balance.

*Taste:* thanks to the overmaturation and the natural concentration it is a wine of a great structure and harmony. Soft but structured, with an aftertaste of red fruits and a long finish.

### **Food pairing:**

Ideal as aperitif or after dinner, specially with platters of medium aged cheeses and cold cuts. Excellent with boiled and baked meat.

**Alcohol Content:** 13,5% Volume

**Sugar Content:** 20 g/l

**Total Acidity:** 6 g/l

**Serving temperature:** 16°C

**Bottle size:** 750 ml.



**Gold Medal at  
Concours Mondial de  
Bruxelles 2015**



# PALADIN

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