



c a n t i n e

**F I C I****CLASSIFICATION:**

Terre Siciliane Protected Geographical Indication

**ORIGIN:**

Western Sicily

**GRAPE:**

Syrah

**PERIOD OF HARVEST:**

Mid-September

**VINIFICATION:**

The grapes are destemmed and gently pressed and left to macerate in stainless steel tanks for about 10-12 days at a controlled temperature of 25-28 ° C. The pressing is made after racking by soft presses and the grapes are vinified alone. The malolactic fermentation is completed immediately after the alcoholic fermentation. Aging in barriques.

**ALCOHOL:**

13.5% Vol.

**COLOR:**

Ruby red with violet highlights

**AROMA:**

Intense and lingering, spicy with pleasant hints of mature red fruit

**FLAVOUR:**

Hot, aromatic, balanced with soft, lingering finish

**SERVING TEMPERATURE:**

18 ° - 20 ° C.

**PAIRING:**

Excellent with meat, roasts and game

BAELIO FICI  
IGP SYRAH  
TERRE SICILIANE