

Amàl - Syrah

MUSITA



SICILIA DOC
CONSORZIO
DI TUTELA VINI

Data Sheet

<i>Vintage</i>	2024
<i>Appellation</i>	IGT Terre Siciliane
<i>Varieties</i>	Syrah
<i>Production Area</i>	Western Sicily, in the hills in the area of Salemi and surroundings
<i>Soil</i>	Clavey and loamy
<i>Vineyard</i>	Guyot
<i>Harvest</i>	Beetwen the end of August and late Semptember.
<i>Vinification</i>	Grapes destemming and maceration for 8-10 day. Fermentation at 26 °C with selected yeasts and frequent pumping over. Delestage. Malolactic fermentation.
<i>Ageing</i>	For few months in steel and cement tanks and periodic batonnage.
<i>Tastings notes</i>	Ruby red colour, with marasca cherry, incense and spices olfactory notes. In the mouth closes with tannic, persistent and well merged notes.
<i>Serving temperature</i>	16 -18° C.

Analytical data

<i>Alcohol:</i>	14,0%
<i>pH:</i>	3,6
<i>total acidity:</i>	5,20 gr/l
<i>Sugars:</i>	2,5 gr/l

Packaging

<i>Bottle size:</i>	75 cl - Borgognotta
<i>Closure:</i>	technical cork - Nomacorc select green 100
<i>Bottle weight</i>	1,2 Kg
<i>Carton Weight:</i>	7,2 Kg
<i>Carton Size:</i>	252 x 167 x 302 mm
<i>Pallet size:</i>	80x120
<i>Cartons for layer:</i>	21
<i>Cartons for pallet</i>	105
<i>Carton Format:</i>	6 bottles
<i>Pallet gross weight:</i>	770 Kg
<i>Layers for pallet:</i>	5
<i>Bottles for pallet:</i>	630

Musita s.r.l.

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