



MAGNUS AKRAS

NERO D'AVOLA SYRAH

Grape

Nero d'Avola and Syrah Sicily Indicazione Geografica Tipica

Vinification

Each grape is vinified separately, the phase of fermentation and maceration lasts about 20/22 days, as soon as the pressing is clarified goes into French oak barrels for 12 months.

Aging

The wines are blended only after the complete process and then bottled. Placed on the market after at least 6 / 7 months of aging in bottle.

Tasting

Intense red ruby and purple color.
Peppermint, spicy and balsamic notes of small red fruits like rapberries and blackberries. Well structured with smooth tannins and very well balanced.
Great persistence and elegance.

Serving

Roast and barbecued meats, grilled pork and potates, very important seasoned cheeses.