

# DISIRA

MERLOT-SYRAH  
BIOLOGICO

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Via Lipari, 13  
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<b>Grape variety</b>	Merlot 55%; Syrah 45%
<b>Alcohol content</b>	13 %
<b>Appellation</b>	IGP Terre Siciliane
<b>Area of production</b>	South-west Sicily; vineyards between Trapani and Salemi.
<b>Terroir</b>	Altitude 250 a.s.l ; Mainly clay soil; The climate is mediterranean with mild winters and hot summers within a refreshing sea breeze all year around.
<b>Vineyards</b>	Guyot training system; Yield per hectare: Merlot 70 q/h; Syrah 70 q/h
<b>Harvest</b>	It takes place between the second and the third week of august at night time.
<b>Winemaking</b>	After the maceration, the grapes undertake the fermentation into stainless steel tanks at 24°C of temperature from 7 to 10 days.
<b>Aging</b>	Following the fermentation the grapes are soft pressed and then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
<b>Sensory analysis</b>	Pale ruby colour with a violet rim. Disira on the nose gives aromas of red flowers like rose and violet with pleasant notes of raspberry and blackcurrant. On the palate it is medium bodied, with silky tannins and really good acidity. Moreover, there are flavours of strawberry and blackberry with notes of thyme and black pepper which leave a lovely fresh aftertaste.
<b>Food matching</b>	It goes well with white meats and game cooked with aromatic herbs. It is a must to try with tomato fish sauce medium spicy.
<b>Best to enjoy</b>	In a tulip shape glass at 14-16°C temperature.



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