



# CONSOLI®

VINI DAL 1920

There is some debate over the origin of Syrah: many think it is a grape variety imported from France, others believe it has Middle-Eastern origins (from the Persian city of Schiraz). It is an international grapevine, very popular in France, in the Rhone Valley, and in California, South Africa and Australia. In Italy it is mainly cultivated in Sicily, Tuscany, Apulia and Lazio. The first proof of the presence of Syrah in Italy dates back to 1828 when it was featured in the collection of Acerbi from Mantova (one of the most important Italian ampelographers) under the name of Grosse Serine or Hermitage. The production of Syrah in Lazio started in the 90s and today is one of Azienda Consoli's top products.

## **LE BORGATE SILVER LABEL SYRAH**

Protected Geographical Indication

These vines are planted on the Lazio hills in volcanic clay soil, where they are spur-trained, exposed to the sea breeze in a climate that sees an alternation of warm days and cool nights. Harvest takes place in mid-October. Fermentation in the cellar lasts 20 days with a daily session of pumping over and pushing down.

At the end of the fermentation process, the wine is put to rest for a few months in stainless steel tanks. Then it keeps ageing after being bottled.

It is made exclusively from Syrah grapes.

## **ALCOHOL CONTENT**

14% vol.



## **SERVICE TEMPERATURE**

16° - 18°C.

## **ORGANOLEPTIC ANALYSIS**

The colour of this Syrah is vivid ruby red, its scent is moderately spicy and has interesting notes of red fruit and currant, its taste is fresh and robust with a sapid and peppered aftertaste; a series of characteristics that paired with its alcoholic and tannin content make this wine a very enjoyable drink.

## **FOOD PAIRING**

A wine that pairs with cold cuts, pasta with meat sauce, red meat, wild game such as deer, wild boar and medium-aged cheese.