



SYRAH 'LUMÀ'

Sicily, Italy

Cantine Cellaro



www.cellaro.it/

Method & Production

The Syrah grapes are grown on the hillside vineyards of Sambuca. The grapes macerate with the skins for 10-15 days before fermentation and maturation in stainless steel.

Tasting Notes

Intense ruby color, violet notes. Lightly tannic, full and persistent aroma. Well balanced and easily drinkable.

Food Matching

Good with red meat, barbecued and grilled meat, excellent with seasoned t matches with first courses, barbecued and roast meat, game birds and seasoned cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
CE0425	Syrah 'Lumà'	Syrah	2025	13.0%	Cork	6x0.75lt	No	No	Yes	No