



SYRAH 'LUMÀ'

Sicilia, 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 |