



SYRAH

Sicily, Italy

Marco e Rosa

Method & Production

Hand-harvested Syrah grapes from the estate vineyards in Marsala, picked in early September. Maceration of 14 days. Fermented in stainless steel using selected yeasts, followed by two months' ageing in tank. Filtered and fined before bottling, with a further month of bottle refinement prior to release.

Tasting Notes

Juicy, ripe berry fruit meets spice and a hint of balsamic. Silky and full on the palate, with elegant tannins and a warm, rounded, lingering finish.

Food Matching

Steak tartare

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
MC0425	Syrah	Syrah	2025	13%	Cork	6x0.75lt	No	No	No	No