

# KORE SYRAH



Kore, a name evoking the Greek goddess of fertility, symbolizes abundance and rebirth, qualities reflected in our wines, which are rich and full of life. This line of wines celebrates the ancient Greek cultural heritage and its deep roots in agriculture and viticulture, embodying the purity and generosity of the land from which they come.

**DENOMINATION:** D.O.C. Sicilia.

## SENSORIAL ANALYSIS



**COLOUR:** Intense red with purple reflections.



**BOUQUET:** Predominant notes are of forest fruits like blackberry and blueberry, accompanied by spicy hints of black pepper, licorice, and herbal notes.



**TASTE:** In the mouth, the wine is characterized by good structure and soft tannins. It is balanced, with pleasant acidity that balances its fruity character. The finish is persistent, with an aftertaste reminiscent of spices and ripe fruit.

## HOW TO TASTE IT

**FOOD MATCHING:** It pairs well with a variety of dishes, enhancing both its fruity and spicy character. The finish is long and persistent, with an aftertaste reminiscent of spices and dark fruit.

**RECOMMENDED GLASS:** Tulip glass.

**SERVING TEMPERATURE:** 10-12°C.

## ON THE MARKET

**ORIGIN OF THE NAME:** Kore is not just a wine; it is an experience that celebrates fertility and rebirth. Each bottle is an invitation to explore the rich cultural heritage of Sicily, to enjoy the beauty of nature, and to celebrate life's most precious moments. With Kore, we bring the ancient tradition of Greek viticulture directly to your table, making every occasion special.

**ANNUAL PRODUCTION:** 50.000 bottles.

**FORMAT:** 75 cl.

**PACKAGING:** 6 bottle cardboard boxes (vertical).

## AGRONOMIC DATA

**VITICULTURE:** Organic farming.

**GRAPE VARIETY:** 100% Syrah.

**VINEYARD LOCATION:** Vita and Salemi.

**ALTITUDE:** 300 m above sea level.

**SOIL:** Medium texture.

**TRAINING SYSTEM:** Guyot.

**PLANTS/HA:** 3.300.

**YIELD Q/HA:** 80.

**HARVEST PERIOD:** Late August - early September.

**HARVEST METHOD:** Manual.

## OENOLOGICAL DATA

**ALCOHOL CONTENT:** 14% Vol.

**VINIFICATION:** Grapes are hand-harvested in 15 kg crates. Fermentation takes place in stainless steel with maceration on the skins for 8-10 days at a temperature of 22°C.

**REFINEMENT IN BOTTLE:** 1 month.

**AGEING POTENTIAL:** 2-3 years.