



PRINCIPE DI CORLEONE
ECCELLENZA DA BERE

RIDENTE ORLANDO SYRAH

Denomination: DOP (Protected Designation of Origin) Monreale.

A pure Syrah produced in Contrada Malvello, with a strong character, good balance and structure. The result of careful manual harvesting of the grapes and maceration in a stainless steel fermenter at a controlled temperature for approximately ten days. The Ridente Orlando by Principe di Corleone - inspired by a character from the compelling Sicilian epic poetry - stands out for a great complexity of the bouquet, based on small red fruits mixed with chocolate and liquorice, and persistence on the palate.

ENO-SENSORY ANALYSIS

Colour: Intense ruby red

Aroma: On the nose you can appreciate the hints of wild berries, enriched by chocolate and liquorice.

Taste: Complex, round. It has good persistence and silky, gentle tannins.

HOW TO TASTE

Pairings: Excellent with red meat dishes. It goes well with roasts, mature sheep's cheeses and flavored cow's milk.

Recommended glass: Ballon Grande.

Serving temperature: 16/18°C.

ON THE MARKET

Origin of the name: Inspired by a character from Sicilian epic poetry.

Distribution channel: Ho.Re.Ca

Annual production: 10,000 bottles

Sizes: 75 cl

Packaging: Cartons of 6 bottles

AGRONOMICAL DATA

Grape variety used: 100% Syrah

Location area: Contrada Malvello, Monreale (PA).

Altitude: 300 m. above sea level

Soil type: clayey loam.

Orientation and exposure of the vines: North East-South West.

Training system: Guyot.

Grape yield: 90 quintals/ha

Harvest period: Mid-September.

Type of collection: Manual, in boxes.

ENOLOGICAL DATA

Alcohol content: 13.5% Vol.

Red vinification: Destemming, soft pressing and maceration in stainless steel fermenter for approximately ten days at a controlled temperature.

