

**BIG
BUCKLE**

SHIRAZ
VINO ROSSO
ITALIANO



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GRAPES:

100% Shiraz

VINEYARD AREA:

The Shiraz grapes are selected from low-yielding vineyards around the town of Trapani, on the Italian island of Sicily. The vines are trained in the Guyot method.

HARVEST:

Manual picking in late August.

VINIFICATION:

After de-stemming, the grapes are not crushed, allowing them to remain intact, reducing damage to the skins and optimizing color extraction. Fermentation takes place at a controlled temperature of 24-25°C for 8-10 days. Frequent remontage and delestage are carried out in the early stages of fermentation in order to achieve soft extraction of aromas and gentle tannins. After racking, malolactic bacteria are added to induce malolactic fermentation.

AGING:

35% of the wine for 6 months in American oak barriques.

ALCOHOL: 14%

WINEMAKER'S NOTES:

Intense ruby-red color, with a complex and spicy bouquet reminiscent of ripe berries, strawberries and coconut. The aging in American oak adds a pleasant aroma of vanilla and exotic spices. In the mouth it is full bodied yet elegant and smooth, with hints of blackberry, mint and pepper. The finish is rich, warm and long, with a burst of spice and chocolate at the end.