

cottanera
sicilia

sole di sesta sicilia IGT



Meaning “sun at the peak,” at noon, which illuminates the vineyards providing a perfect sun for maturing the grapes. This 100% Syrah comes from lavic and alluvial soils thus giving a balance of elegance and power to the wines. These low production vineyards (5.5 tons per hectare in 5700 plants) are harvested by hand in mid-September. Vinified in stainless steel, temperature-controlled tanks, after 2–3 weeks of maceration, the wine is put into French oak barriques (30% new oak), for a period of 12 months. After bottling, the wine remains in the winery for 9 months before shipping.

grape varieties:

Syrah

exposure:

North and South

altitude:

700m A.S.L

soil:

Lavic and alluvial

alcohol:

14.00%

tasting notes:

A deep ruby-red with violet reflexes and a big varied bouquet including varietal characteristics; red fruit in synergy with a herbed freshness and a spicy and floral finish. The taste is full-bodied, balanced and chewy, with elegant tannins and good acidity and a very long persistent finish typical of a first class wine.

Wine Enthusiast

2005 Sole di Sesta 90 points

Gambero Rosso

2005, 2004 Sole di Sesta



banville & jones
WINE MERCHANTS
bjwm.com

Exclusive Importer
New York, NY.