



SY

Linea Nino 1981 Red

Syrah is a famous wine that has a **wide range of tastes** depending on where it grows. Lighter Syrah has olive-like flavours; in more concentrated Syrah you'll taste blackberry and sweet tobacco.

Some experts link Nero d'Avola to Syrah.

Certainly leaves and the shape of the grapes are similar, and the name of Syrah would come from Syracuse, only half an hour north of Avola. Others pretend that there are too **many differences** in vegetation and **aroma**. Certainly, after thousands of years of evolution things are hard to prove.

Nino's SY is a bold, warm climate Syrah, with some new oak aging which adds to its rich texture and **sweet tannin finish**. It shoots out of the glass and punches you in the nose with **blackberry, blueberry, black plum**, cloves, allspice (Jamaica pepper, pimento), black pepper, cacao and even **chocolate**, liquorice, vanilla and sweet tobacco. It can easily age until 4-5 years after the harvest.

Food pairings:

- Slow-roasted barbecue pork with pepper and cumin to bring out the fruitiness in the wine, or Asian cuisine flavours, such as plum sauce
- Grilled pepper steak with onion and blue cheese.
- Rosemary-garlic lamb chops with pimento and mint
- Stir-Fried Pork with Cabbage