



SYNE

Linea Pietro 1947 Red

Syrah (70%) and Nero d'Avola (30%), the two indigenous Sicilian red grapes, come together in this SYNE, part of the Pietro line, in honour to Nino's father.

Since their similarities they do no curse one with the other, on the contrary, they blend to **unite the qualities of both**, one more fresh and red fruit oriented, the other more reminding of ripe black fruit. The blend results in a wider taste, **more complex and more exciting**.

The complexity is also due to the aging of half of the volume during almost two years in medium toasted American barrels. The already rich base now is agreeably loaded with more vanilla and wood tannins, which give the wine also a long aging potential (5-8 years).

Food pairings:

- Sliced beef steak (tagliata di manzo) or real Florentine steak with olive oil, rocket salad and parmesan cheese
- Steak with mushroom and/or cream/blue cheese sauces
- Lamb shoulder or leg of lamb with garlic, rosemary and thyme
- All game, from saddle of hare over young deer to wild boar ragout