



Fawarah | Syrah

I.G.P. - TERRE SICILIANE



TYPE: Still red I.G.P. Terre Siciliane—a regal, profound, and magnetic expression. Fawarah Syrah embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fable captured in a vibrant glass, releasing aromas of the wind and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

VARIETAL COMPOSITION: 100% Syrah. An uncompromising, pure expression of a legendary international grape variety that has adapted sublimely to the Sicilian terroir, becoming a true oenological monument of the island. Renowned for its rich, robust structure and natural ability to delight the senses, this exceptional variety is crafted into a monumental red wine. It is a choice that focuses on the absolute purity of the grape—capable of delivering deep, warming richness and serving as an authentic interpreter of the land—offering unique, profound, and exquisite sensations from the very first sip, far removed from fleeting trends.

COLOR: The wine displays an intense ruby-red hue of extraordinary visual density, traversed and enhanced by vivid violet highlights that cut through like blades of light. This bold, vibrant chromatic texture visually reflects the wine's pristine youth and the flawless quality of the raw material. The glass's brilliance foreshadows the rich extract and structural depth revealed upon tasting, offering a hypnotic luminosity that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: On the nose, a sumptuous olfactory alchemy of monumental breadth unfolds, where the technical precision of the aromas blends with poetic expression. It opens with a burst of energy, revealing notes of violet, redcurrant, raspberry, cherry, and wild mint, harmoniously balanced by hints of plum, blueberry, and liquorice. A distinctive, aristocratic touch is the noble note of black pepper—a natural characteristic of the Syrah grape. As it evolves, this contemplative wine gains complexity, offering elegant nuances of bitter cocoa, tobacco, and coffee, alongside fascinating hints of tar.

TASTING EXPERIENCE: On the palate, it reveals itself to be dense, sensual, full-bodied, and highly expressive. The sip is pure energy: a savory texture, underpinned by vibrant acidity, imparts an enveloping minerality that balances the concentrated, opulent body. The tannins are fine-grained and well-defined. The tasting experience offers deep, warm notes of chocolate-mint combined with ripe plum and forest fruits, leading to an intense and elegantly persistent finish.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily, a prime location situated at an altitude of 350 meters above sea level. Up here, amidst endless skies, constant sea breezes and an optimal diurnal temperature range allow the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving the highest level of excellence. The selected fruit comes from vertical-trellis vineyards using the Guyot pruning method—a distinguished system that naturally limits yield per vine. This expert approach ensures that every cluster receives perfect sunlight exposure, resulting in intact, concentrated berries with excellent acidity.

HARVEST: Nature's perfect rhythm reaches its peak in mid-September. It is at this precise moment—when the balance between sugars and acidity achieves perfect harmony—that the raw material is selected. A thoughtful, meticulous harvest, aimed at preserving the absolute integrity of every berry that has attained masterful phenolic ripeness.

WINEMAKING TECHNIQUE: The wine's profile takes shape through the careful selection of grapes that have reached perfect phenolic ripeness. Following destemming, alcoholic fermentation begins with skin contact for approximately 10 days at a strictly controlled temperature between 25°C and 26°C. Maturation respects the unique character of the grape variety, and the process concludes with a refined 3-month aging period in French oak barrels prior to final bottling.

ALCOHOL CONTENT: 13% Vol. A perfectly balanced alcohol level, capable of supporting the wine's mineral structure and imparting extraordinary drinkability.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives and antioxidants (**sulphites**). Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	339 kJ / 82 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,8 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 71	FOR 51	C/ALU 90
Glass	Cork	Multi-layered
Glass Collection	Cork Collection	Aluminum Collection
Check your local council guidelines. Separate components and dispose of properly.		

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability and quality evolution over time.

IDEAL SERVING TEMPERATURE: 16°–18°C. The optimal temperature to allow the aromatic bouquet to unfold in perfect harmony and the vibrant acidity to spread across the palate with maximum freshness.

FOOD AND WINE PAIRING: It proves to be a masterful and authoritative partner to fine dining—an ambassador of refined harmony created to elevate and distinguish the most exclusive culinary experiences. It finds its ultimate, natural expression alongside impressive menus featuring meat-based first and main courses, traditional roasts, and premium grilled dishes where the aromas of the embers marry the succulence of the meat. Its robust structure also makes it a perfect companion for flavorful cured meats and smoked cheeses. Each glass creates an unbreakable bond with the dish, transforming the dining experience into a moment of authentic, memorable gustatory poetry.

EVOLUTION AND LONGEVITY: This wine holds the rare gift of longevity—a promise suspended between time and Sicilian pride. Thanks to a robust structure and a dense tannic weave, Fawarah Syrah possesses the proud ability to defy the years, with an aging potential of 10 to 13 years. When cellared under optimal conditions, it embarks on a fascinating journey: its vibrant, youthful freshness gradually melds with noble tertiary notes, yielding a profile that becomes increasingly velvety, profound, and refined. It is a precious period of anticipation, dedicated to those who appreciate the luxury of a sip that time does not diminish, but consecrates.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile—featuring slender lines and high shoulders—chosen to preserve the product's integrity and ensure impeccable, distinguished service when sharing a meal.



Romano Winery

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