

# RECANATI RESERVE PETITE SIRAH

Located in Israel's Hefer Valley, the Recanati Winery is a showcase winemaking facility, equipped with the most innovative technology available today. Owned by Lenny Recanati, a native of Israel with ancestral roots stretching back to Italy, the winery is the fruit of Lenny's life-long dream to produce truly world-class wines. Chief winemaker is Gil Shatsberg, a graduate of the U.C. Davis wine program. Formerly a winemaker at Israel's Amphorae and Carmel wineries, Gil brings to Recanati proven expertise in his field, allied to a devotion to artistry and craftsmanship in winemaking.

## PRODUCTION AREA

Country: Israel Region: Lower Galilee

The Petite Sirah is handpicked from old vines with very low yields. Grapes are grown in the unique Terra Rosa soil at an elevation of 600 feet above sea level.

### **GRAPE VARIETIES**

100% Petite Sirah

### PRODUCTION TECHNIQUES

Grapes were hand-harvested and de-stemmed. 80% of the wine is free run juice. Fermentation took place for 7 days in small tanks, accompanied by pump-overs three times per day for maximum color and phenolic extraction. The wine was transferred to small 100% new French oak barrels where it matured for 9 months followed by a further 7 months of bottle aging before release.

## DESCRIPTION

Color: Dark purple

Aroma: Complex aromas of raspberries, violets and spices

Taste: Complex dark fruit with a touch of black pepper. Balanced, full-bodied with soft tannins.

# **ANALYSIS**

Alc.: 14.3% TA: 5.7 g/L pH: 3.6 RS: 2.2 g/L

# **SERVING SUGGESTIONS**

Savor with rich stews, red meats and hearty pasta dishes. Also superb with hard, aged cheeses. For maximum enjoyment, decant for one hour prior to drinking and serve at cool room temperature.

## **BOTTLE SIZES**

750 ml

Recanati wines are certified kosher Op.

Only 2200 six-packs produced.

