



ANDREAS MAZZEI

SYRAH IGP – PASSI NERI



Among the black footsteps left by winemakers in the hot Sicilian lands, "PASSI NERI" is born. This wine is the fruit of thousand-year-old winemaking traditions. The optimal position of the terrain and the meticulous attention paid to the vineyards; the ability to wait patiently for the right moment to harvest, letting the sun caress the grapes for as long as possible; these are fundamental elements which make this product so particular.

Grape: Syrah 100%

Alc. Vol. %: 14,5

Vintage: 2024

Residual sugar g/l: 7,5

Total acidity g/l: 5,7

Region: Sicily

Production zone: Vineyards in Western Sicily

Capacity: 750ml

CHARACTERISTICS

Vinification: Fermentation in steel tanks at a controlled temperature of 26°C for several days of peel maceration

Aging: minimum 8 months in oak and steel

Yield per ha: 10000kg

Colour: Intensive brilliant red

Bouquet: Pleasant notes of wood berries and vanilla

Flavour: Full bodied, complex and smooth

SERVING SUGGESTIONS

Best enjoyed with grilled meat, venison and mature cheese.

Serving temperature 18 °C

Cantine Andreas Mazzei – Alibrianza srl

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TECHNICAL INFORMATION / PALLETIZING



Size 750ml:

Article Nr.	V04002A
GTIN-13 bottle	8017868003564
GTIN-13 carton	8017868003595
Closure	Cork
Bottles / carton	6 bottles
Pallet size	80x120cm
Cartons/layer	17
Cartons/pallet	102
Kg/carton	10
Kg/pallet	820

Contains sulphites

GMO Free

Revisione 01. 21.04.2026