

LIONEL COLLECTION

10 GOAT

SYRAH IGT
TERRE SICILIANE
INDICAZIONE GEOGRAFICA TIPICA



A TRIBUTE TO GREATNESS.
CRAFTED WITHOUT COMPROMISE.

The Lionel Collection "10 GOAT" Syrah IGT is an official, premium wine collaboration between soccer legend Lionel Messi and Swiss producer MM Winemaker, crafted as a collector's tribute to athletic excellence.

LEO MESSI
OFFICIAL PRODUCT



VITICULTURE & HARVEST

Appellation:	IGT Terre Siciliane (Indicazione Geografica Tipica)
Origin:	Sicily, Italy
Soil Type:	Mineral-rich, volcanic soils blended with clay and limestone
Climate:	Mediterranean, with hot days and cool night sea breezes
Harvest Method:	100% hand-picked to protect grape integrity



WINEMAKING & MATURATION

Varietal:	100% Syrah (Shiraz)
Fermentation:	Temperature-controlled stainless steel tanks with frequent pump-overs
Maceration:	15–20 days on the skins to maximize color and structural extraction
Oak Aging:	12 to 24 months in a combination of French and American oak barriques
Bottle Aging:	Minimum 6 months refinement in the bottle prior to market release



ANALYTICAL PROFILE

Alcohol by Volume	14.0% ABV
Residual Sugar	< 4.0 g/L (Dry)
Total Acidity	5.5 g/L (expressed as tartaric acid)
pH Level	3.65



ORGANOLEPTIC CHARACTERISTICS

	Color:	Deep ruby red with intense violet reflections
	Nose:	Ripe blackberry, dark plum, cracked black pepper, and hints of smoked meat
	Palate:	Full-bodied, velvety tannins, rich notes of cocoa, vanilla, and sweet tobacco
	Finish:	Long, persistent, well-balanced, with lingering warm spices



SERVICE & CELLARING

Serving Temperature:	16°C to 18°C (60°F to 64°F)
Decanting:	Recommended for 30–45 minutes before serving to unlock aromas
Food Pairings:	 Grilled ribeye steak, roasted lamb, wild game, and aged cheeses
Cellaring Potential:	Best enjoyed now through 2032 if stored under optimal conditions.

MM
WINEMAKER
SWITZERLAND

LEO MESSI
OFFICIAL PRODUCT

LIMITED
EDITION
PRESTIGE AND
COLLECTIBLE WINE