



TERRELIÁDE

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## Musìa Sicilia I.G.T.

GRAPES :	Merlot and Nero d'Avola
PRODUCTION ZONE:	Sicily
ALTITUDE:	200 m (655 ft.) above sea level
TYPE OF SOIL:	Clay, with some limestone
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	10th September – 20th September
ALCOHOL LEVEL:	14,00 % vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	5/7 years

### TECHNICAL INFORMATION

Here we have the meeting of two enological worlds: the “updated” tradition of Nero

d'Avola and the eternal versatility of Merlot.

This blend succeeds in keeping the primary characteristics of both varieties at the forefront, giving a wine of great balance and, especially, of very distinctive personality.

After careful selection and hand-picking of the grapes, in the winery great stress is laid on preserving all the qualities of the grape skins through long macerations that are, however, carefully temperature-controlled.

Following the malolactic fermentation, the wine is left to mature in French oak barriques for 10 months, but the wood is used in such a way as not to mask the grapes' varietal characteristics.

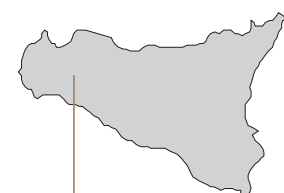
### TASTING NOTE

Its color is a deep ruby red, and its aromas range from those of wild berries to balsamic tones. Though decidedly assertive, it has an excellent backbone of acidity and a long, crescendoing finish.

### SERVING SUGGESTIONS

This big, full-bodied red goes well with traditional pasta and main dishes such as busiate with mixed meat sauce, barbecued pork chops or Sicilian-style roulades; it is also outstanding with Ragusano and Caciocavallo cheeses.

Musìa



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