



TERRELIÁDE

Terreliade
Contrada Portella Misilbesi
92017 Sambuca di Sicilia (AG)
Tel. +39 0421 246 281
Fax +39 0421 246 417
www.terreliade.com
info@terreliade.com

Nirà Sicilia I.G.T.

GRAPES:	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

Nero d'Avola is a variety that is undoubtedly renowned for its opulence and power, but it is also a very sensitive grape. After destalking and crushing, maceration takes place at 29° C (84° F) for 18 days. Following the malolactic fermentation, maturation takes place for 10 months in second- and third-year 225 liter French oak barrels, in order to encourage the micro-oxygenation of the wine.

TASTING NOTE

An intense ruby red in color, it immediately reveals aromas of ripe fruit followed by the spicy notes of coffee and pepper. Its firm tannins are tempered by an unexpected freshness.

SERVING SUGGESTIONS

This meaty, characterful red is perfect with grilled kid or lamb and barbecued sausages, but also with elaborate pasta dishes or moderately mature cheeses.

Nirà



Terreliade