



TERRELIÀDE

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Sulàri Sicilia I.G.T.

GRAPES:	Syrah
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:	End of September – beginning of October
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

Syrah is, by its very nature, a versatile and adaptable variety that expresses itself in a different way in each individual geographical area. Sicily is no exception; indeed, because of its particular environmental conditions, it gives rise to a quite special style that accentuates the grape's "oriental" qualities.

After harvesting, when we are careful to pick the grapes at absolutely optimum ripeness, the fruit is destemmed and crushed and then macerates at 28° C (82° F) for eighteen days. After the malolactic fermentation, maturation takes place for 10 months in French oak barrels. Bottle-aging further enhances the wine's complex aromas and contributes to the perfect fusion of all its components.

TASTING NOTE

With the impenetrable depth of its intense ruby hue, this wine makes manifest its distinctly marked personality, based on spicy aromas that range from black pepper to cloves and nuances of ripe red fruits. Its tannins are indeed evident, but they do not hamper the freshness of Syrah, helped as they are by a pleasant vein of acidity which is quite noticeable on the palate. The use of oak is discreet, respecting the fruit and merely enhancing its roundness.

SERVING SUGGESTIONS

Our recommended food matches refer both to Sicilian culinary culture and to the great dishes of Italian gastronomy in general. As a red of great character, it goes well with lamb with mint and finely sliced roast beef, but also with fine mature cheeses or with particularly spicy cold cuts.

Sulàri

