



TERRELIÁDE

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## (Utti) Majuri Sicilia I.G.T.

GRAPES:	Nero d'Avola and 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:	From mid-September until the beginning of October
ALCOHOL LEVEL:	14,50 % vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	8/10 years

### TECHNICAL INFORMATION

The intense expression of a land of great character, this wine stands at the crossroads between the austerity that is typical of Nero d'Avola and the refined mellowness of Syrah.

The wine in the glass recounts the story of a passion that is born in the vineyard, with a fundamental attention to picking each of the varieties at the optimum level of ripeness. The results of this labor of love are to be witnessed in the perfect expression of the original fruit.

Then, in the winery, the intactness of the grape skins is safeguarded by long but carefully controlled macerations. After its malolactic fermentation, the wine is left to mature in French oak barriques for 10 months. The subsequent bottle-aging contributes a final harmony and a broad, satisfying style.

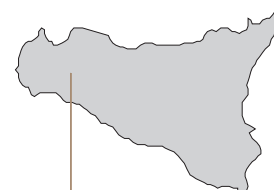
### TASTING NOTE

An extremely fine ruby red in color, its nose displays ample ripe fruit, followed by notes of liquorice and tobacco. On the palate it is mouth-filling yet refined, revealing an unexpected velvety roundness and a harmonious, extremely long finish.

### SERVING SUGGESTIONS

A fine red that goes splendidly with stuffed lamb, roast mutton or stuffed pork chops; it is excellent, too, with the richly flavored first courses of Sicilian cuisine and with mature cheeses.

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