



TERRELIÀDE

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Arrìa Semi Sparkling Wine

SOIL TYPE:	Medium-calcareous clay
TRAINING SYSTEMS:	Spurred Cordon
PLANT DENSITY:	3,500–5,000 plants per hectare
HARVEST PERIOD:	Mid-August
ALCOHOL LEVEL:	11.0 % vol.
SERVING TEMPERATURE:	8–10 °C
RECOMMENDED GLASS:	Medium-sized tulip with narrow mouth
AGING POTENTIAL:	2–3 years
BOTTLES PER BOX:	6
FORMAT (CL):	75 (25,3 oz)

TECHNICAL INFORMATION

The grapes are harvested slightly earlier than technological ripeness to maintain their acidity, and are fermented off the skins to preserve the freshness of their aromas. Refermentation at 16–18 °C ensures a fine bead and a fragrant nose, and the wine is subsequently left on the lees for at least three months before isobaric bottling.

TASTING NOTE

A strong, fine bead heralds a nose of spring flowers and citrus notes, while the fresh, fruity, floral palate is sustained by a pleasant sparkle.

SERVING SUGGESTIONS

Excellent as an aperitif or an accompaniment to delicious fish or vegetable-based antipasti; also good with delicately flavoured pizzas.

Arrìa Semi-Sparkling Wine

