



TERRELIÁDE

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Inzolia - Chardonnay Sicilia DOC

GRAPES:	Inzolia and Chardonnay
PRODUCTION ZONE:	Occidental Sicily
ALTITUDE:	150 - 250 m above sea level
SOIL TYPE:	Clay, with a moderate limestone content
TRAINING SYSTEMS:	Guyot and spurred cordon
PLANT DENSITY:	3,500 – 5,000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	15th August – 30th September
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	10 - 12 °C (50 - 54 °F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years
BOTTLES PER BOX:	6
FORMAT (CL):	75 (25,3 oz)

TECHNICAL INFORMATION

Through an appropriate vinification, including temperature-controlled fermentation in an oxygen-free environment, the wine's primary aromas, are preserved together with its peculiar richness and appeal. Bottle-aging then serves to harmonize all of its intriguing and typically Sicilian characteristics.

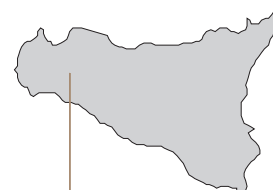
TASTING NOTE

Bright straw yellow in color, it displays rich floral and fruity notes, with a faint hint of almonds. These sensations are echoed on the palate, along with an acidity that balances out the wine's alcoholic warmth.

SERVING SUGGESTIONS

Its complexity and the heterogeneous organoleptic endowment makes it suitable to every fish preparations, even with the more elaborate ones, and to match with whitemeats, egg based dishes and creamy goat's cheeses.

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