



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

## Nero d'Avola - Syrah Sicilia DOC

GRAPES:	Nero d'Avola and Syrah
PRODUCTION ZONE:	Occidental Sicily
ALTITUDE:	150 - 250 m above sea level
SOIL TYPE:	Clay, with a moderate limestone content
TRAINING SYSTEMS:	Spurred Cordon
PLANT DENSITY:	3,500 – 5,000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	15th September – 15th October
ALCOHOL LEVEL:	13,50 % vol.
SERVING TEMPERATURE:	16 - 18 °C (61 - 64 °F)
RECOMMENDED GLASS:	A large Bordeaux-type glass, narrowing at the rim
AGING POTENTIAL:	4/5 years
BOTTLES PER BOX:	6
FORMAT (CL):	75 (25,3 oz)

### TECHNICAL INFORMATION

This wine's vinification calls for around two weeks' maceration. After its malolactic fermentation, it is aged in steel tanks in order to enhance its varietal characteristics. Once in bottle, these harmonize and meld together, adding elegance and pleasantness.

### TASTING NOTE

Deep ruby red in color, it offers perfumes of fresh red fruits and a delicate but appealing spiciness. It's fine and rich on the palate with an agile and refreshing texture.

### SERVING SUGGESTIONS

Humours exquisitely with grilled meats and all types of roasts. It is also delicious with highly flavored entrées or with aged cheeses.

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