



TERRELIÁDE

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Nirà Sicilia DOC

Nirà

GRAPES:	Nero d'Avola
PRODUCTION ZONE:	Occidental Sicily
ALTITUDE:	150 - 250 m (490-820 ft.) above sea level
TYPE OF SOIL:	Clay, with a moderate limestone content
TRAINING SYSTEM:	Spurred Cordon
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	10th September – 20th September
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
BOTTLES PER BOX:	6 - 1 - 12
FORMAT (CL):	75 (25,3 oz) - 150 (50,7 oz) - 37,5 (12,7oz)

TECHNICAL INFORMATION

Nero d'Avola is a varietal that is undoubtedly renowned for its opulence and power, but it is also a grape with great sensitivity. After destalking and crushing, maceration takes place at 29 °C (84 °F) for 10-12 days. Following the malolactic fermentation, aging takes place for 10 months partially in second- and third-year French oak barrels, in order to encourage the micro-oxygenation of the wine and then in steel tanks to enhance its freshness and fruity character.

TASTING NOTE

Intense ruby red in color, it immediately reveals aromas of ripe fruit followed by the spicy notes of coffee and pepper. It has firm tannins which are tempered by an unexpected freshness.

SERVING SUGGESTIONS

Being a characterful red, it flavours goat and lamb meats, barbecued sausages but also elaborate sea and land entrées, besides moderately aged cheeses.

