



TERRELIÀDE

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Sulàri Sicilia DOC

GRAPES:	Syrah
PRODUCTION ZONE:	Occidental Sicily
ALTITUDE:	150 - 250 m 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:	Second half of October
ALCOHOL LEVEL:	14,00 % vol.
SERVING TEMPERATURE:	18 - 20 °C (64 - 68 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	4/6 years
BOTTLES PER BOX:	6
FORMAT (CL):	75 (25,3 oz)

TECHNICAL INFORMATION

Sicily, because of its particular environmental conditions, gives to the Syrah a sensorial expression that enhances the “orienatl” qualities of the vine. After a careful harvest focused on collecting the grapes at absolutely optimum ripeness, the fruit is destemmed and crushed and then macerates at 28° C (82° F) for twelve days. After the malolactic fermentation, aging takes place for 10 months in French oak barrels. Bottle-aging further enhances the wine’s complex aromas and contributes to the perfect fusion of all its components.

TASTING NOTE

With its impenetrable and intense ruby hue, this wine displays its strong personality, based on spicy aromas that range from black pepper to cloves and reminiscences of ripe red fruits. Its powerfull tannins do not hamper the original freshness of the grapes also helped by a pleasant touch of acidity which is quite noticeable on the palate. The use of oak is discreet, respecting the fruit and contributing to its roundness.

SERVING SUGGESTIONS

Our recommended food matches refer both to Sicilian culinary culture and to the great dishes of Italian gastronomy in general. As a red of great character, it goes well with minted lamb and a sliced steak, but also with fine aged cheeses or with particularly spicy cold cuts.

Sulàri

