



TERRELIÁDE

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Timpa Giadda Sicilia DOC

GRAPES:	Grillo
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:	Guyot
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	Mid-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:	3/4 years
BOTTLES PER BOX:	6 - 1
FORMAT (CL):	75 (25,3 oz) - 150 (50,7 oz)

TECHNICAL INFORMATION

Grillo is an indigenous varietal of great character and intense perfumes. It produces full-bodied wines, which continue to evolve over time.

Temperature-controlled fermentation in steel tanks helps to maintain its primary aromas, fundamental elements for a stimulating and rich wine.

The brief spell in wood adds spicy notes, which gives greater complexity.

The bottle-aging is fundamental in defining the personality, accentuating its mineral tones.

TASTING NOTE

It displays a handsome deep straw yellow color, citrus scents typical of the varietal, as well as other floral notes. On the palate, it's fruity and mineral, yet very fresh and elegant with enchanting spiced balsamic memories at the finish.

SERVING SUGGESTIONS

Combinations with the traditional sea preparations such as Pan-seared squid, swordfish best or grilled tuna, are undoubtedly those in which Timpa Giadda best expresses itself breaded, but not condemning white meats or creamy cheeses.

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