



TERRELIÁDE

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## (Utti) Majuri Sicilia DOC

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GRAPES:	Nero d'Avola and Syrah
PRODUCTION ZONE:	Sicily
ALTITUDE:	150 - 250 m above sea level
TYPE OF SOIL:	Clay, with some limestone
TRAINING SYSTEM:	Spurred Cordon
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	From mid-September until the beginning of October
ALCOHOL LEVEL:	14,50 % vol.
SERVING TEMPERATURE:	18 - 20 °C (64 - 68 °F)
RECOMMENDED GLASS:	A large glass, narrowing at the rim
AGING POTENTIAL:	8/10 years
BOTTLES PER BOX:	6 - 1 - 1
FORMAT (CL):	75 (25,3 oz) - 150 (50,7 oz) - 300 (101,4 oz)

### TECHNICAL INFORMATION

This wine stands at the crossroads between the austerity that is typical of Nero d'Avola and the refined mellowness of Syrah.

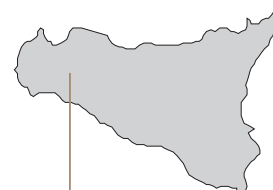
The glass of wine tells a story about a passion that starts in the vineyard, with a scrupulous work in order to harvest at the optimum level of ripeness. For each varietal the results of this love can be witnessed in the presence of the original fruit. In the winery, the integrity of the grape skins is guaranteed by long but carefully controlled macerations. After malolactic fermentation, the wine is left to age in French oak barriques for 10 months. The subsequent bottle-aging gives the final harmony and a broad, pleasantness.

### TASTING NOTE

Extremely fine ruby red in color, it displays notes of ripe fruit, followed by hints of liquorice and tobacco. It's enveloping and refined in the mouth, with rounded and velvety tones, combined with a balanced and very long finish.

### SERVING SUGGESTIONS

A great red that goes beautifully with stuffed lamb, oven backed mutton or stuffed pork chops; excellent, also with the tasty entrée of the Sicilian cuisine and with aged cheeses.



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