



Talia

Thalia is a word of Sicilian dialect and resembles 'look' as in 'look there!' It is also the name of one of the Three Graces in ancient Greek history. The wine is transparent dry strawberry red in the glass, and expresses itself in a light and elegant manner. It opens up perfumed with delicate mineral aromas particular of the lava soil, a firm body, and fresh fruit notes accompanied by gentle tannins - soft and delicate. Smooth drinking now but if patience permits, even better in five years' time.

Technical specifications

Appellation

ETNA ROSSO DOC Comune di Castiglione di Sicilia e Randazzo (CT) Parcel N° 16, 17, 150, 228 of Map N° 61 e58

Altitude

2250 feet above sea level.

Terroir

Black soil, deep porous volcano ash soil with traces of sand, very rich in minerals.

Exposure

North - North-East

Plant density

3,200 vines per acre

Training system

Alberello

Grape variety

Nerello Mascalese (selection Massale)

Harvest

Middle of October

Yield per acre

5,292 pounds

Vinification

The alcoholic fermentation and malolactic fermentation were both carried out in stainless steel tanks.

Aging

8 months in French barriques of second passage. Refinement in bottle three months.

Food pairing

Talia goes very well with lighter meat based dishes e.g. pork, veal and poultry. Vegetables like cabbage and spinach, mushrooms, carpaccio, a diverse set of antipasti and pasta dishes are good companions as well as lighter fish dishes.

