



Merlot Terre Siciliane IGT

What makes the southern Italian island of Sicily the perfect place to grow grapes is its warm and inviting Mediterranean climate, unique soils and centuries of winemaking history. And even international varieties, such as Merlot and Pinot Grigio, thrive in this very special terroir. Once you combine all this with winemakers whose main goal is to create top qualities wines, then you'll have Triche', Gustinvest's newest line. The symbol on the label is the Trinacria, the emblem of Sicily. It shows the head of Medusa and three legs, which represent the three corners, Peloro, Passero, and Lilibeo, of the triangular island. Three ears of wheat represent its fertile soil.

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Winemaking and Aging

Grape Varieties:

100% Merlot

Length of alcoholic fermentation: 10-12 days

Fermentation temperature: 25-26 °C



Tasting Notes and Food Pairing

Tasting notes: Intense ruby red colour , with fruity aroma and hints of blackberry and red currant. Long lasting and wrapping tasting, well structured, with hints of spices matched perfectly with fruit

Serving temperature: 16-18 °C

Food pairings: Ideal with grilled meats, roasts and tasty cheeses.

Alcohol: 13%