



Tichè | Merlot

I.G.P. - TERRE SICILIANE



TYPE: Still red I.G.P. Terre Siciliane—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fable captured in a vibrant glass, releasing aromas of the breeze and unspoiled nature with every sip, and offering a poetic, enveloping experience that fills the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Merlot. A meticulous selection aimed at preserving the fruit's original freshness and the authentic varietal identity of a historic international grape—one boasting a unique, alluring, and exceptionally enveloping character. This outstanding variety—renowned for its innate smoothness and ability to captivate everyone from the refined connoisseur to the novice enthusiast—is vinified in its pure form in stainless steel tanks, resulting in a red wine with a dynamic, lively, and carefree spirit. It represents a contemporary winemaking choice that authentically reflects its terroir and appeals to all palates, offering an accessible, approachable profile of excellent quality that transcends fleeting trends.

COLOR: The wine displays a ruby-red hue of extraordinary vibrancy and visual brilliance, enhanced by youthful violet reflections that are as crisp and clear as shafts of light. This bold, cheerful, and inviting chromatic profile visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking luminosity hints at the natural freshness and balance to be experienced upon tasting, creating a captivating visual impact that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: The nose opens with a lively, clean, and immediately appealing olfactory alchemy, where precise varietal characteristics blend with a fresh, vibrant aromatic poetry. It begins intensely, offering rich aromas of fairly ripe red-berried fruit, featuring splendid, vivid notes of crisp cherry, raspberry, and wild blackberry. With aeration, the aromatic profile evolves in perfect harmony, revealing a subtle, captivating nuance of red-fruit jam—elegantly paired with delicate, fresh spicy notes reminiscent of fine woods—all rounded out by a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly easy-drinking, harmonious, fresh, and agile. The sip transforms into pure liquid energy—elegant and lively—revealing a compact, enveloping character rich in intense Mediterranean fruit notes and nuances of candied violet that rhythmically alternate with thyme and lavender. A profound, savory intensity emerges, underpinned by vibrant, refreshing acidity. It is a gentle embrace that captivates the palate, where the wine feels wonderfully velvety.

TERROIR: The raw material draws its vitality from the beating heart of Western Sicily—a prime territory characterized by highly impermeable, predominantly clay-based soils with a sub-alkaline pH. This magnificent landscape is rich in natural nutrients, creating the ideal environment to preserve the fruit's delicacy, original fragrance, and aromatic purity. This terroir, combined with a distinctly Mediterranean climate, allows the fruit to develop the saline complexity and vibrant freshness unique to this land, all while benefiting from optimal East-West exposure at an altitude of 250 meters above sea level.

AGRONOMIC ARCHITECTURE: The wine's extraordinary quality is rooted in choices aimed at achieving peak production excellence and highlighting the fruit's rounded character. The selected grapes come from vineyards trained using the traditional *spalliera* (trellis) system—a noble agronomic architecture that allows for impeccable canopy management. This expert layout, calibrated to an optimal planting density of 4,000 vines per hectare, ensures each plant benefits from perfectly distributed sunlight and constant airflow; this yields intact, healthy berries rich in the natural, crisp acidity ideal for creating agile, easy-drinking, and carefree red wines.

HARVEST: Nature's perfect rhythm culminates in mid-August—the ideal moment when the Merlot grapes reach the optimal balance between sugar levels and their distinctive varietal acidity. It is at this precise juncture that the raw material is selected: a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and primary fruity and volatile aromas of every single berry, while avoiding over-ripening that would weigh down the palate.

WINEMAKING TECHNIQUE: The wine's profile takes shape entirely within temperature-controlled stainless steel tanks, eschewing the use of wood to preserve the purity of the fruit and its distinctive saline note. Following gentle crushing and destemming, fermentation occurs at controlled temperatures to safeguard the most delicate, volatile aromatics, accompanied by carefully calibrated maceration designed to extract intentionally subtle, refined tannins. A swift, clean maturation period in steel follows—an oenological choice that enhances the red wine's youthful character, stability, and clarity prior to its protected bottling.

INGREDIENTI

Uve, Agenti stabilizzanti (gomma arabica, poliaspartato di potassio), Antiossidanti (acido L-ascorbico), Conservanti (**solfiti**).
Imbottigliato in atmosfera protettiva.

INFORMAZIONI NUTRIZIONALI

valori medi per 100ml	
Energy	313 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

CONSUMO RESPONSABILE



WINEinMODERATION

CHOOSE | SHARE | CARE

Bevi sempre con moderazione

L'abuso di alcol è dannoso per la tua salute.

RACCOLTA DIFFERENZIATA

Bottiglia	Tappo	Capsula
GL 70	LDPE 4	C/PVC 90
Vetro	Silicone	PVC
Raccolta Vetro	Raccolta Plastica	Raccolta Plastica
Verifica le linee guida del tuo comune. Separa i componenti e smaltisci correttamente		

ALCOHOL CONTENT: 12.50% Vol. A beautifully balanced, light alcohol level—calibrated to perfection to support the wine's agile, saline, and thirst-quenching structure—imparting extraordinary drinkability and making every glass incredibly versatile and smooth.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 18°–20°C. This is the optimal temperature to allow the youthful, fruity, and delicately spicy bouquet to unfold in perfect harmony, and for the vibrant, fresh acidity to spread across the palate with maximum smoothness and enjoyability.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase absolute culinary versatility. It shines as the perfect choice for casual aperitifs and evenings with friends, pairing magnificently with a wide range of dishes, from light to full-bodied. It is an excellent match for grilled meats, succulent traditional roasts, medium-aged cured meats, and both soft and semi-hard cheeses. Each glass creates an unbreakable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

EVOLUTION AND LONGEVITY: This red wine derives its greatest strength from its youth, freshness, and fruity character, expressing the peak of its energy and aromatic exuberance within an optimal window of 8–10 years. When stored under proper conditions of temperature and darkness, it will retain its crisp profile, remarkably smooth tannins, and lively flow, consistently delivering a fresh, spirited, and vibrant palate.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, graceful, and effortless service during those carefree moments shared at the table.



Romano Winery

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