



INZOLIA / DOC SICILIA

Fruit of a vineyard that benefits from the favorable influences of the Mediterranean winds, our Inzolia seems to maintain this innate "marine" character by giving us a fresh and mineral wine, with characteristic aromas of the variety that make it typical and modern at the same time.



INZOLIA / DOC SICILIA

TERRITORY / Sicilia Central - Southern Sicily.

CLASSIFICATION / D.O.C.

GRAPE VARIETY / 100% Inzolia.

SOIL / Clayey and calcareous.

HEIGHT OF THE VINEYARDS / 300-350 mt. above sea level.

ORIENTATION / South - South/West.

TRAINING SYSTEM / espalier, with a density of 4500 stumps per hectare.

YIELD / 90 q/hectare.

VINIFICATION AND AGING

The grapes are harvested early in the morning in order not to break down the precious and delicate aromatic heritage typical of the grape variety. The harvest is brought to the cellar quickly and immediately sent to destemming and pressing. A soft pressing cycle follows and the obtained must is decanted cold. Alcoholic fermentation is carried out in stainless steel tanks at controlled temperature. The alcoholic fermentation completed, after the first racking, the wine is left to mature in contact with the fine lees and subjected to frequent stirring which allows the fine lees to be suspended. This favors the obtaining of a richer and more harmonious structure, supporting a positive evolution of the characteristic aromas. After bottling, the wine ages for about two months in the bottle before commercialization.

TECHNICAL SHEET

Straw yellow wine with light greenish reflections, crystalline with good consistency. In the glass it releases a sensual aromatic range reminiscent of tropical fruit (pineapple, litchi and mango), lemon and cedar flowers, enriched with notes of aromatic plants and a subtle minerality that gives complexity and elegance. Tasting is warm, soft and savory. The notes perceived on the nose are all present in the mouth, with a freshness that gives great elegance and endless drinkability.

FOOD PAIRING

A sumptuous combination with fresh Mazara red prawns and raw sea food.

SERVING TEMPERATURE / 10-12° C.

ALCOHOL / 13% vol.

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