Inzolia Terre Siciliane

Still White Wine

Excellent as an aperitif, with seafood salads, and fish-based dishes.



Protected Geographical Indication

ORIGIN: Sicily

VINE VARIETY: Inzolia

SOIL: Medium-textured, calcareous, siliceous located around the 37° parallel north

GRAPEVINE CULTIVATION: Guyot

HARVEST: Mechanical

VINIFICATION: Gentle pressing and low-temperature fermentation with selected yeasts, cold maceration to enhance aromas.

AGING: Aged in stainless steel vats at controlled temperatures with periodic stirring of the lees. During aging, the wine is subjected to numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5% vol

COLOR: Soft straw-yellow

NOSE: Intense and lingering aromas, with a characteristic scent of pear, apricot and peach.

TASTE: Balanced flavor, fragrant and fruity with notes of vanilla.

INTERNATIONAL PAIRINGS: Couscous – Tunisia, Chicken Yakitori - Japan

SERVING TEMPERATURE: 8° -10 °C