

# Inzolia Terre Siciliane

*Il Feudo*<sup>®</sup>



## 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