



INZOLIA BAGLIO DEL SOLE

Terre Siciliane IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2005	Young white easy to drink	100% Inzolia	Niscemi (CL)

The Inzolia grape variety has self-selected in Sicily during the centuries to preserve its flavours and delicacies such as in deep sea wines. A wine you easily drink for its gentle aromas in the mouth.

Tasting notes: a pale yellow color. Intense nose with notes of banana, citrus and floral notes. The palate is harmonious, delicate and with excellent flavour and freshness.

Pairing: a white aperitif, suitable for delicate flavours. But it is with seafood dishes that matches perfectly: both first and second, in particular fried scampi and shrimp.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 80mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: end of august

Vinification: in steel

Malolactic fermentation: done

Aging: in steel

Duration of the aging in steel: 6 months

Duration of the aging in bottle: 4 months

Available formats: 0,75 l

