

# Inzolia

- › **Inzolia**  
**IGP • Terre Siciliane**  
**Unfiltered Organic Wine,**  
**fermented without**  
**the use of “Selected Yeasts”**



## **Vineyard**

The grapes come from the oldest Inzolia vineyard in the estate of Salemi which is located at an altitude of about 150 meters above sea level. The soil, rich in organic substances, has a loamy structure.

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## **Grape Harvesting**

At the end of August, the grapes are harvested by hand in the coolest hours of the day with a careful selection of the grapes on the plant.

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## **Winemaking**

The grapes, after a short cryo-maceration, are fermented spontaneously without the use of selected yeasts in steel tanks. After the fermentation the wine is decanted in order to remove the gross lees, then it is matured in steel tanks for a period of approximately 6 months. In spring time it is bottled unfiltered to keep the product intact, and after a few months it is marketed.

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## **Organoleptic Characteristics**

Bright straw-yellow, slightly opalescent, with light gold hues. On the nose there is a very pleasant fruity note typical of the vine; harmonious, fresh on the palate, with excellent flavor given by the cultivation soil and by the low yields per hectare.

Gently shake the bottle before opening in order to obtain a homogeneous product.