

# Inzolia

- › **Inzolia**  
**IGP • Terre Siciliane**  
**Organic wine**



## **Vineyard**

The grapes come from the Salemi estate at an altitude of about 150 meters above sea level. The soil, rich in organic substance, has a loamy-clayey structure.

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## **Grape harvesting**

First decade of September, by manual harvesting in the coolest hours of the day.

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## **Winemaking**

After a soft pressing, the grapes are vinified in steel vats at a controlled temperature of about 15°C. Once the fermentation is completed, a first racking follows to remove the coarse lees and the maturation continues in steel vats at a controlled temperature. After bottling, a period of refinement in the bottle follows.

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## **Organoleptic profile**

Straw yellow in colour with light greenish hues. Intense and with typical notes of exotic fruit and floral scents on the nose; harmonious and delicate on the palate, with excellent flavour and freshness that make it easy to drink.