

# La Vecchietta

› **Inzolia**  
**IGP • Terre Siciliane**  
**Organic Wine**



## **Vineyard**

The grapes come from our oldest vineyard (planting year 1993) in 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, the grapes are harvested manually in the coolest hours of the day

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## **Winemaking**

After a short maceration on the skins, the grapes are subjected to a soft pressing. The resulting ferments in steel tanks 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 acacia barrels. The wine is bottled without filtration.

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## **Organoleptic profile**

Intense yellow color reminiscent of the Sicilian sunshine. On the nose notes of pear and apple jam, with hints of candied fruit and light balsamic notes; on the palate broad, harmonious and dry, with hints of fruit in alcohol. It goes well with traditional Sicilian appetizers, soups and cheeses.