



“Lance” are fast and elegant Sicilian boats once used for small coastal transport of grapes. From the districts to the ancient ports, farmers were loading the freshly picked grapes on the Lance to reach the great sailing ships moored on the island in order to sell the grapes to the rest of Italy. Their slender shape has inspired the new label: two Lance in full sail carrying around the world our wines Inzolia, Grillo, Nero d'Avola, Merlot, and Syrah. We only propose Inzolia from this wine line.

Inzolia is the oldest indigenous Sicilian grape, widespread in all Sicilian areas. It is a white grape, appreciated for its freshness with good balance. A well-made Inzolia has a beautiful deep golden/green color.

Inzolia Terre Siciliane IGT "Lance"

GRAPE VARIETIES

Inzolia

WINEMAKING

The grape pressing is soft and fermentation at 15°C lasts 14 days; maturation takes place at a controlled temperature and end with a brief passage in the barrel.

AGEING

Six months in bottle.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

Pale yellow color with greenish reflections; the aromatic and fruity fragrance is enriched by particular notes of apple, peach and melon; the palate is intense and large, with good acidity and persistence.

GASTRONOMY

It's excellent as an aperitif; ideal with seafood, fish main courses and fresh cheeses.

Serving temperature 8°C

AVAILABLE FORMATS

75 cl

AWARDS

2016 - Decanter - World Wine Awards - Bronze

