



"Sicilien is ...", is the beginning of the story of foreign visitors when they speak of Sicily. This is how it is perceived: a symphony of colors that fascinates the rest of the world. Sicilien is the triumph of the red of the terroir kissed by the golden sun. Sicilien has boundless beauties wrapped in the blue sea. An island that also has hills, valleys and plains where the best grapes have been grown for years, originating our Sicilien wines. We propose a selection of 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 DOC Sicilia "Sicilien"

GRAPE VARIETIES

Inzolia

WINEMAKING

grapes are gently pressed and slowly fermented at 16°C for about 15 days; to promote the natural clarification, maturation occurs in stainless steel tanks at a controlled temperature.

AGEING

Three months in bottle.

ANALYTIC DATA

Alcohol content: 12 % vol.

ORGANOLEPTIC CHARACTERISTICS

The color is bright straw yellow with greenish hues; on the nose it has an intense fruity fragrance with delicate hints of citrus fruits and in the mouth it expresses freshness and a good balance.

GASTRONOMY

It's excellent with seafood and appetizers both hot and cold.

Serving temperature 8°C

AVAILABLE FORMATS

75 cl

