

CA DEL SARTO INZOLIA

Wine type: white, IGP Terre Siciliane

Grape: 100% Inzolia

Area of production: Agrigento and Palermo province (south west Sicily)

Soil type: sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude: from 200 m to 600 m a.s.l.

Average age of vines: 12 - 15 years

Training system: predominantly VSP (vertical shoot positioning) with renewable spurred cordon espalier

Plants/hectare: 4,000 – 5,000

Yield/hectare: 10 tonnes

Harvest: September

Fermentation: steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation: Not carried out

Ageing: 3 months in concrete tanks

Bottle ageing: 1 month before release

Serving temperature: 12°C

Suggested glass type: tulip glass for young white wines

Tasting notes:

Colour: straw yellow with greenish highlights

Bouquet: initial impressions of ripe white and yellow fruits, developing into clear notes of acacia, broom and orange blossom. Also relevant is the mineral content, typical of the terroir.

Taste: savoury and fresh, very lengthy. This wine mirrors the elegant structure, freshness and minerality of the indigenous varietal.

Food pairing: bearing in mind its mineral content, Inzolia is also suitable as an aperitif to match strong-flavours. Outstanding with seafood: shell-fish, peppered mussels, sea-urchin and octopus. Also excellent with pasta (with/out seafood), fried fish or the delicacy of scampi and prawns. Glorious with sardine fish-balls.