

# INZOLITA INTEGRAL SPARKLING WINE

## Winemaking Details

The harvested grapes are kept for one day at low temperatures in a controlled temperature environment. Subsequently, they are gently pressed. The must obtained, after natural static decanting, ferments for about 20 days at 16°C. The wine is aged sur lie for 2 months and periodic “batonnage” are carried out. Second fermentation: In a bottle

## Tasting notes

**Color:** Bright straw yellow, with greenish reflections and lasting effervescence. **Nose:** Notes of citrus, sulphurous and bread crust. **Elegant and lively.** **Palate:** Fresh, fragrant and slightly savory, smooth and pleasant. Good persistence of aromas.

**Food Pairings:** Raw fish, ideal as an aperitif.

**Alcoholic content:** 11% vol

Production area	Marsala, Trapani - Western Sicily
Grape variety	Inzolia
Altitude	200m above sea level
Average age of the vine	20 years
Soil	Clay
Form of farming	Guyot
Viticulture	Organic condition
Harvest	Manual in a little box second decade of September

