

# RICAMO INZOLIA IGT Terre Siciliane

## 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 8 months and periodic “batonnage” are carries out.

## Tasting notes

Color: straw yellow with greenish reflections, bright and compact.

Nose: Mediterranean notes with floral scent and shades of white fruit. Elegante and delicate.

Palate: Harmonious and balanced thanks to the flavor deriving from the terroir and the age of vine. Good persistence of aromas and complex finish with spicy nuances.

Food Pairings: Pasta with seafood, grilled Mediterranean fish and sushi.

Alcohol content: 12,5% vol

Production area	Marsala, Trapani - Western Sicily
Grape variety	Inzolia
Altitude	200m above sea level
Average age of the vine	30 years
Soil	Clay
Form of farming	Guyot
Viticulture	Organic condition
Harvest	Manual in a little box third decade of September

