



Feudi
del
Pisciotto

INZOLIA

A white wine grown under the burning Sicilian sun?

Yes, because the Inzolia vine, as with vines of high-altitude, has self-selected over centuries to preserve its aromas and its delicacy. An easy-drinking wine, perfumed and pleasant in the mouth.



Denomination: White wine IGT Sicilia

Vintage: 2010

Yearly bottle production: 50.000

Grapes: 100% Inzolia

Vinification: in steel for 15 days at a controlled temperature (15°)

Manolactic fermentation : Done

Ageing: 6 months in steel

Bottle refinement: 4 months

Harvest: end of August

Hectare gain: 70 q.li/ha

Plant density: 5.900

Vineyards height: 80 mt. s.l.m.

Age of productive vines: 4 years

Growth system: Spurred cordon

Type of soil: Medium mixture tending to sandy