



Feudi
del
Pisciotto

INZOLIA CATARRATTO

A combination of two noble white grapes, Inzolia e Catarratto, whose enormous potential is only now being discovered (Catarratto in the past was used to produce Marsala).

Now blended in similar quantities, which may vary from vintage to vintage, they create a quite unique wine with an interesting personality.



Denomination: White wine IGT Sicilia

Vintage: 2010

Yearly bottle production: 50.000

Grapes: 50% Inzolia – 50% Catarratto

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

Malolactic fermentation : Done

Ageing: 4 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