



INZOLIA - CATARRATTO

BAGLIO DEL SOLE

Terre Siciliane IGT

FIRST VINTAGE	TYOPOLOGY	GRAPES	VINEYARDS
2005	Young white easy to drink	50% Inzolia 50% Catarratto	Niscemi (CL)

A combination of the two most noble white grape varieties, of which we are only now discovering their enormous potential - especially the Catarratto that was historically destined for Marsala. Combined together, in similar percentages, they create a wonderful wine full of personality.

Tasting notes: yellow very light straw. A floral bouquet in particular broom flowers. In the mouth there are clear hints of citrus. The nose is fine and delicate, marked by citrus notes. Good intensity mouth.

Pairing: we recommend to drink our Inzolia/Catarratto with dishes made with cheese and shellfish. Especially suitable for Sicilian red onions or vegetables.

Municipality of production: Niscemi (CL)

Soil type: medium mix with a sandy tendency

Vineyard altitude: 80mt. s.l.m.

Training system: spurred cordon

Planting density: 5.900 plants per hectare

Grape yield per hectars: 70 Ql

Harvesting period: end of august

Vinification: in steel

Malolactic fermentation: done

Aging: in steel

Duration of the aging in steel: 6 months

Duration of the aging in bottle: 4 months

Available formats: 0,75 l

