



WINE STORY

One of most historical grapes of the region, Inzolia is an ancient Sicilian variety, once used to produce table grapes thanks to its sturdy skin. Found to also produce excellent wine, the varietal is prized for the Mediterranean aromas of orange blossom and almonds that are unique to it.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Area of Monreale
ELEVATION:	350 m.a.s.l.
SOILS:	Clay and sand
TRAINING SYSTEM:	Espalier, Guyot
FARMING PRACTICES:	SOSustain certified
AGE OF VINES:	20 years old
YIELD:	11,000 kg / hectare
GRAPES:	Inzolia 100%
TYPE OF YEAST:	Selected
POST-FERMENTATION PROCEDURES:	Battonage on fine lees for 4 months
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Yes
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	4 months
BOTTLE AGING TIME:	1 month
PRODUCTION:	70,000 bottles
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):
The Sallier de La Tour family
Winemaker:
Mario Licari
Winery Founded:
2008
Region:
Sicily

TECHNICAL DATA

ALCOHOL:	12.5%	TOTAL ACIDITY:	6.2
RESIDUAL SUGAR:	2.7 g/L	EXTRACT:	19.6