



PRODUCER PROFILE

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

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

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|--------------------------|-----------------------|
| 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 |
| FERMENTATION: | |
| 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 |

TECHNICAL DATA

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