



Sole

Inzolia - Sicilia DOC

Delicate pale yellow in colour, with elegant but imposing aromas of white fruit. With a savoury and persistent sip, capable of appealing to any palate, "Sole" reveals all the aromatic potential of Inzolia, a grape variety with a pleasant taste that used to be eaten with bread at harvest time.

Appellation: DOC Sicilia Inzolia

Grape variety: Inzolia

Training system: free cordon

Planting density: 4000 plants per hectare

Yield per hectare: 120 quintals

Type of soil: clay loam

Altitude: 70 metres above sea level

Harvest time: mid-september

Winemaking: grape chilling upon reception, soft pressing and vinification in stainless steel tanks at controlled temperature.

Aging: four months in steel tanks and one month in bottle.

Bottle capacity: cl 75

Service temperature: 8-10°C

First vintage of production: 2020

TASTING NOTES

Color: pale straw

On the nose: gentle, yet predominant aromas of white pulp fruit and yellow flowers.

Taste: round and savoury with the flavour of those same aromas felt on the nose.