**INZOLIA**

**BAGLIO DEL SOLE**

Terre Siciliane IGT

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<th>FIRST VINTAGE</th>
<th>TYPOLOGY</th>
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<td>2005</td>
<td>Young white easy to drink</td>
<td>100% Inzolia</td>
<td>Niscemi (CL)</td>
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The Inzolia grape variety has self-selected in Sicily during the centuries to preserve its flavours and delicacies such as in deep sea wines. A wine you easily drink for its gentle aromas in the mouth.

**Tasting notes:** a pale yellow color. Intense nose with notes of banana, citrus and floral notes. The palate is harmonious, delicate and with excellent flavour and freshness.

**Pairing:** a white aperitif, suitable for delicate flavours. But it is with seafood dishes that matches perfectly: both first and second, in particular fried scampi and shrimp.

**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 hectares:** 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