**INZOLIA - CATARRATTO**

**Baglio del Sole**

Terre Siciliane IGT

<table>
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<th>FIRST VINTAGE</th>
<th>TYPOLOGY</th>
<th>GRAPEs</th>
<th>VINEYARDS</th>
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<tbody>
<tr>
<td>2005</td>
<td>Young white easy to drink</td>
<td>50% Inzolia</td>
<td>Niscemi (CL)</td>
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<td></td>
<td>50% Catarratto</td>
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_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 hectare:** 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