



TARENI INZOLIA

WHITE IGT

Clayey soils, rich in pebbles, yield a velvety white wine with scents of orange blossoms, melon and yellow peaches.

GRAPE VARIETY

100% Inzolia

TERRITORY OF ORIGIN

Territory of Salemi and Mazara del Vallo
Province of Trapani

TERROIR

Soil composition: clayey soil rich in pebbles, called “cuti”, smoothed by erosion,
Altitude: 160 m above sea level.
Climate: Mediterranean, mild winters, limited rainfall, very hot and windy summers

VINIFICATION AND AGEING

Harvest period starting from the first ten days of September. Traditional vinification in white, with soft pressing and fermentation at controlled temperature. 2 months of ageing in stainless steel.

TASTING NOTES

Colour: light straw yellow.
Aroma: delicate notes of orange blossoms blend with sweet hints of pears, melon and yellow peaches.
Palate: velvety, with delicate notes of cantaloupes, citrons and lemons.

PAIRING

Delicate fish and sautéed mussels and clams. Serve at 8°-12° C.

ALCOHOL CONTENT

12% by Vol.

SIZE

75 cl

