



CANTINE LAVORATA
Italia



Inzolia

Classification

Typical Geographical Indication Terre Siciliane

Grape variety

100% Inzolia

Vineyards

Area sud western of Sicily, with vineyards located at an altitude of approximately 200-400 meters above sea level

Soil

Chalky

Harvest

From middle to the end of September
Strictly hand harvested

Vinification

White vinification with cold fermentation

Refinement

Storage in stainless steel containers

Analytical data at bottling

Following microfiltration, bottled with isobaric filling.

Alcohol content

13%

Total acidity

6 g/l

Tasting and sensory analysis

Visual analysis: straw yellow color, brilliant and consistent .

Olfactory analysis: intense, quite complex and fine. With floral hints of broom and fruity notes like ananas, lemon peel and apple. There are mineral notes reminiscent the sand.

Taste-olfactory analysis: dry, warm, and soft; with good freshness and good sapidity; full body and quite balanced.

Palate: intense, persistent fine, harmonious.

Serving temperature: 9 °C