

ZOLI INZOLIA

Caruso & Minini's Zoli authentically discloses all the aromatic and pleasant notes of Inzolia, a typical Sicilian vine. Inzolia winegrowing requires attention in every single production step, starting with grape harvest and paying attention to the aromatic concentration. (The hand harvesting starts in the first part of September). The grape cryomaceration takes place in steel fermenters at controlled temperature of 4°C for 4-12 hours, followed by a maturation sur lies for 4 months, filtration, stabilization and, finally, bottling. The final result is a lively wine standing out thanks to the freshness recalling pleasant Mediterranean notes.

APPELLATION

IGP TERRE SICILIANE

TASTING NOTES

COLOR: straw yellow color with golden hues

AROMA: Delicate, fragrantfruity bouquet

PALATE: Remarkable notes of white-fleshed fruit and a long finish

HOW TO TASTE

FOOD MATCH: This wine pairs best with aperitifs and vegetables. The ideal choice for both Sicilian "paranza" and fish carpaccio

PROPER GLASS: medium-sized glass with small opening

SERVING TEMPERATURE: 8-10 °C

MARKET DATA

WINE NAME: the name comes from the special collaboration with the Zanzara Lab, for social inclusion.

DISTRIBUTION: Ho.re.ca

BOTTLES: 25.000

FORMATS: 75 cl

PACKAGE: 6-case, 12-case only for specific markets.

VITICULTURE

TERROIR: Hill

VINES: 100% Inzolia

TOPOGRAPHY: Salemi area

ELEVATION: 35, a.s.l.

SOIL: Calcareous-clayey

EXPOSURE: North

TRAINING SYSTEM: Espalier

VINES PER HECTARE (EA): 3.500 p/ha

YIELD (KG. PER HECTARE):

HARVEST PERIOD: September

HARVESTING METHOD: Hand harvesting

WINEMAKING DATA

ALCOHOL: 12,5% Vol.

WHITE WINEMAKING PROCESS: Grape cryomaceration in steel fermenters at controlled temperature of 4°C for 4-12 hours. Soft pressing of the grapes, must static clarification and fermentation at controlled temperature of 16-18° C for 20 days.

MATURATION: 4 months in steel tanks

