

La Ferla Inzolia

Terre Siciliane
Indicazione Geografica Protetta



Wine type white - Terre Siciliane IGP

Grapes 100% Inzolia

Area of production Agrigento and Palermo province
- south west Sicily

Soil type sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone

Altitude of vineyards from 200 m to 600 m a.s.l.

Average age of vines 12 - 15 years

Training system predominantly VSP (vertical shoot positioning), with renewable spurred cordon espalier

Plants/hectare 4000 - 5000

Yield/hectare 10 tonnes

Harvest September

Fermentation steel tanks at a controlled temperature of 16°C for 15 days

Malolactic fermentation not carried out

Ageing 3 months in concrete tanks

Bottle ageing 1 month before release

Serving temperature 12°C

Suggested glass type tulip glass for young white wines

Tasting notes

Colour straw yellow with greenish highlights;

Bouquet initial impressions of ripe white and yellow fruits, developing into clear notes of acacia, broom and orange blossom. Also relevant is the mineral content, typical of the terroir;

Taste savoury and fresh, very lengthy. This wine mirrors the elegant structure, freshness and minerality of the indigenous varietal;

Food pairing bearing in mind its mineral content, Inzolia is also suitable as an aperitif to match strong-flavours. Outstanding with seafood: shell-fish, peppered mussels, sea-urchin and octopus. Also excellent with pasta (with/out seafood), fried fish or the delicacy of scampi and prawns. Glorious with sardine fish-balls.