



Feudi del Pisciotto

BAGLIO DEL SOLE INZOLIA CATARRATTO IGT SICILIA

A combination of two noble white grapes, Inzolia e Catarratto, whose enormous potential is only now being discovered (Catarratto in the past was used to produce Marsala). Now blended in similar quantities, which may vary from vintage to vintage, they create a quite unique wine with an interesting personality.

Denomination: White wine IGT Sicilia

Vintage: 2011

Yearly bottle production: 50.000

Grapes: 50% Inzolia – 50% Catarratto

Vinification: in steel for 15 days at a controlled temperature (15°C)

Malolactic fermentation : Done

Ageing: 4 months in steel

Bottle refinement: 4 months

Harvest: end of August

Hectare gain: 70 q.li/ha

Plant density: 5.900

Vineyards height: 80 mt. s.l.m.

Age of productive vines: 4 years

Growth system: Spurred cordon

Type of soil: Medium mixture tending to sandy

Serving Temperature: 10-12°C

Tasting Notes:

Color: Brilliant straw yellow

Bouquet: intense, clean, pleasing and elegant aromas of hawthorn, pear, peach, pineapple, citrus fruits

Flavor: Pleasing on the palate with a crisp attack. Well balanced, with good body and intense flavors

Pairings: Perfect with fish and crustacean appetizers, pasta or risotto with fish or vegetables. Good as an aperitif

Grapes : Inzolia (50.00%), Catarratto (50.00%)

SICILIA

Sicily is the largest island in the Mediterranean Sea. It has a classic Mediterranean climate with mild to warm, wet winters and warm to hot, dry summers. Sicily has more vineyards than any of the other Italian regions competing with Apulia for first place as the largest wine producer. Many grapes are made into raisins, used in local cooking, and Sicilian grapes also play a large role in creating dessert wines, which require a higher concentration of grapes and are consumed in smaller quantities. In fact, in the world of international wine, Sicily is renowned for the many outstanding dessert wines, such as the world-famous Marsala.;

