

TRE CUPOLE INZOLIA Terre Siciliane IGP



Type of wine: White

Grape Varieties: Inzolia

Classification: I.G.P. (Indicazione Geografica Protetta)

Production Area: Mazara del Vallo (TP)

Yield per Hectare (quintals): 100

Altitude: 150

Training System: Vertical trellis, Guyot

Planting Density: 5000

Harvest Period: 20-30 September

Vinification: soft pressing of the grapes in stainless steel vats and fermentation under controlled temperature

Fermentation Equipment: steel tanks

Fermentation Temperature: 16-18°C

Duration of Fermentation: 12-15 days

Alcohol Content (vol.): 12%

Colour: straw yellow with greenish hue

Nose: fruity, persistent, rich in mature fruit perfume

Palate: fresh and harmonic

Ideal Service Temperature: 11-12°C

Food Pairing Suggestions: fish courses, salads and grilled white meat