



BALDOVINO INZOLIA



TECHNICAL SHEET

Appellation:	Terre Siciliane – Indicazione Geografica Protetta (IGP)
Production Area:	North-Eastern Sicily
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Inzolia
Blend of Grapes:	Inzolia 100%
Training System:	Guyot, with wooden stakes and stainless steel wires
Vines per Hectare:	About 3.000
Yield per Hectare:	About 90 quintals
Yield per Vine:	About 3 Kg
Vinification:	Grapes are harvested and separately treated. Following the stripping of the grapes, the mashing is carried out using diaphragm press which guarantees a soft squeeze to fully respect the raw material. The must is fermented at controlled temperatures.
Aging:	The wine ages in the bottle for at least two months before release on the market

ANALYTICAL DATA

Alcoholic Content:	12 %
Total Acidity:	6,0
Residual Sugars:	< 2 gr/L

ORGANOLEPTIC FEATURES

Color:	Straw yellow with greenish highlights
Bouquet:	Nose: delicate and fine, with a profusion of hints reminiscent of exotic fruit and especially pineapple, mango and papaya, almond, lime, wisteria, iris and acacia that blend delightful hints of Mediterranean herbs. Palate: freshness is the virtue of this wine, which, together with fruit concentrated aromas makes it very pleasant and drinkable; it finally closes with a taste of almond and sea breeze.
Storage Temperature:	16°C
Serving Temperature:	10°C
Suggested Glass Type:	Tulip
Serving Suggestions:	Perfect if served with lightly smoked fish, crustaceans, anchovies and pasta dishes. Ideal with tuna salad, aubergine rolls and stuffed mussels
Aging Potential:	3 years