



SETTE AJE
INZOLIA-CATARRATTO



TECHNICAL SHEET

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| Appellation: | Terre Siciliane – Indicazione Geografica Protetta (IGP) |
| Production Area: | North-Eastern Sicily |
| Type of Soil: | Sandy |
| Grape Varieties: | Inzolia – Catarratto |
| Blend of Grapes: | Inzolia 50 % - Catarratto 50% |
| Training System: | Guyot, with wooden stakes and stainless steel wires |
| Vines per Hectare: | About 3500 |
| Yield per Hectare: | About 70 Quintals |
| Yield per Vine: | About 2 kg |
| Vinification: | The grapes are subjected to soft pressing. The must is fermented at controlled temperature |
| Aging: | In stainless steel vats for a few months, and at least two months in the bottle |

ANALYTICAL DATA

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| Alcoholic Content: | 12% |
| Total Acidity: | 5,7 |
| Residual Sugars: | 3 g/l |

ORGANOLEPTIC FEATURES

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| Color: | Golden Yellow |
| Bouquet: | Nose: powerful and fresh, with definite flowery notes of broom, which blend delightfully with the fruity notes of white peach, ripe pears and peaches. Palate: it brings a touch of nature to the mouth, with grassy nuances and a well-defined structure. Its freshness and fragrance gives it great personality and fills the mouth in a unique way that can only be achieved through organic practices. |
| Serving Temperature: | 9°-11°C |
| Suggested Glass Type: | Tulip |
| Serving Suggestions : | With no fear of being banal, with some freshly caught and grilled snapper. |
| Aging Potential: | 2-3 years |