

## Alico Inzolia - Chardonnay

Terre Siciliane  
Indicazione Geografica Protetta



**Wine type** white - Terre Siciliane IGP  
**Grapes** 75% Inzolia - 25% Chardonnay  
**Area of production** Agrigento 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 Vertical Shoot Positioning (VSP) 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  
**Length of maceration** 6 - 8 days  
**Malolactic fermentation** not carried out  
**Ageing** 6 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 body, freshness and minerality of the varieties combination;  
**Food pairing** Inzolia - Chardonnay is suitable as an aperitif to match strong-flavours. Outstanding with seafood: shellfish, peppered mussels, sea - urchin and octopus. Also excellent with pasta and glorious with sardine and fried fish.