

T E N U T A  
SALLIER DE LA TOUR

INZOLIA 2022

An ancient Sicilian variety, once used to produce grapes for wine and table grapes thanks to its robust skin, from which the Mediterranean aromas of orange blossom and almonds come from, unique to this variety.

**Grapes:** Inzolia

**Appellation:** Sicilia DOC

**Vine growing area:** Sallier de La Tour Estate - Monreale (PA) - Sicily

**Training system:** espalier

**Pruning system:** guyot

**Vines per ha:** 4,200

**Yields per ha:** 80 ql

**Fermentation:** traditional for white

**Fermentation temperature:** 16°C

**Malolactic fermentation:** not developed

**Ageing:** stainless steel in presence of sediment for 4 months

**Alcohol content:** 12.5% Vol.

**Wine analytical data:** pH 3.15 - TA 5.78 g/l - RS 2.9 g/l - TE 21.1 g/l

