

TENUTA SALLIER DE LA TOUR

INZOLIA 2025

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: 110 q/l

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% Vol.

Wine analytical data: pH 3.36 - TA 4.73 g/l - RS 0.4 g/l - TE 19.3 g/l

