



BAGLIOORO

CANTINA E VIGNETI



GUARÌ

Inzolia Terre Siciliane IGT

An elegant wine, remarkably fresh with persistent notes of zagara and citrus fruit from the Mediterranean. Inzolia is a typical grape variety grown in Sicily.

Classification: Terre Siciliane I.G.T.

Area of Production: C/da Guarini in the Commune of Marsala. East/West exposure with sunlight all day

Altitude: 70 m asl

Climate: Temperate-warm, Mediterranean

Terrain: Medium textured sandy soil

Grapes Yield/ha: 60-80 q.li

Training System: Counter-espalier, guyot pruning

Age of Vineyards: 30 years

Plant Density: 4,400 plants/ha

Harvest: Third and fourth week of August (3 pickings)

Grape Variety: 100% Inzolia

Vinification: The grapes are hand picked at harvest during the cooler hours of the day. After destemming and a brief cold maceration, the grapes are softly pressed followed by a slow alcoholic fermentation, thermo-controlled

Ageing/Refining: The wine refines in steel vats, maintaining all of its organoleptic characteristics before bottling

ORGANOLEPTIC CHARACTERISTICS

Color: Pale yellow with tints of gold

Scent: Scents of citrus fruit from the Mediterranean and bread crust

Taste: Elegant, pleasantly fresh with intensive notes of fresh fruit and white pulp

Alcohol Content: 12,5% vol

Total Acidity: 6.4 g/l

Serving Temperature: 10-12° C

Food Pairing: Excellent as an aperitif, it also pairs well with fish crudité, grilled and salt baked fish and vegetables



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