

barbazzale bianco sicilia IGT

cottanera
sicilia

The name comes from the local goat's "barbetta" or beard. The Inzolia grapes come from lavic soil and are harvested by hand into small baskets, during the first 10 days of September. They are debunched, cooled to 6 degrees Celsius and vinified in temperature-controlled stainless steel tanks. The wine remains on fine yeasts for 5 months before being bottled.

grape varieties:

Inzolia

altitude:

700m A.S.L

exposure:

North and South

soil:

Lavic

alcohol:

13.00%

tasting notes:

Straw color with greenish reflections; and on the nose, a floral bouquet with a definite vegetal fragrance, balanced acidity and finishes with a wonderful mineral briny note.



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