

Feudo Zirtari Bianco Sicilia I.G.T.

Inzolia is native grape of Sicily and embodies the fresh soul of the island.

Fast facts:

- Region: Western Sicily in the province of Agrigento
- Grapes: 50% Inzolia and 50% Chardonnay
- Style: Dry with fruity flavors of apples, apricot and a hint of almond. Zesty acidity, round body and a citrus-driven
- **Production:** Cool temperature fermentation and briefly aged in stainless steel.
- Pairing: Wonderful on its own and excellent with grilled calamari, rustic pizza with vegetable toppings or simply prepared white meats.

BTG: \$_____ Bottle: \$_____



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Describing the wine:

- Deep straw yellow in color, it displays rich floral and fruity notes, with a hint of almonds. Ripe and round with bright acidity, the wine is dry with a juicy citrus finish.
- Our vineyards lie around 350 meters (1,150 feet) above sea level taking advantage of cooling breezes. The rich clay soils here enhance the body of the wines.
- Inzolia is native to Sicily (it is also part of the blend in Marsala) and is called Ansonica when it is made in Tuscany.



ZIRTARI

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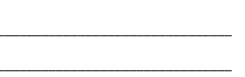


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