



*Caruso & Minini*

## TERRE di GIUMARA

INZOLIA



### DENOMINATION

Terre Siciliane  
Indicazione Geografica Protetta

### VINIFICATION

Cryomaceration of the destemmed grapes in stainless steel tanks at controlled temperature of 4° C for 4-12 hours. Soft pressing of the grapes, static clearing of the must and fermentation at controlled temperature of 16-18° C for 20 days.

### AGEING

4 months in stainless steel tanks.

### WINEMAKER'S NOTES

Inzolia, which is characterized by intense and elegant fragrances, is a result of an ancient equilibrium between the strong and generous soil and the vine that seems to never suffer. Clean and graceful. Its intense bouquet expresses soft refinement and grace. The taste is fruity, crisp and soft. In one's mouth it is persistent and intense.

### FOOD MATCHING

Mushroom pasta, baked or grilled fish, white meats and *entrées* featuring some dairy.

### TECHNICAL DATA

Alcohol 12,5% vol.

[www.carusoeminini.it](http://www.carusoeminini.it)

