

## Inzolia Terre Siciliane IGP La Ferla - Canicattì



### The Producer:

La Ferla is the flower of the fennel, which grows well in this part of Sicily. It is a blend of local varieties; Catarrato which is the main white variety on the island and the second variety throughout Italy and Inzolia, sometimes called Ansonica, and which adds an aromatic ingredient to the wine. The winery has recently been rebuilt and with its new winemaker is making wines of outstanding quality.

### The Wine:

Grapes:	Inzolia
Area of Production:	Agrigento and Palermo provinces
Soil Type:	sandy-silt soils, of medium consistency with an alkaline reaction due to the presence of limestone
Altitude of vineyards:	From 200 m to 600 m a.s.l.
Average age of vines:	12/15 years
Training System:	Predominantly vertical shoot positioning (VSP)
Plants/hectare:	4000-5000
Yield/hectare:	10 tonnes
Harvest:	September
Fermentation:	Steel tanks at a controlled temperature of 16°C for 15 days
Malolactic fermentation:	Not carried out
Ageing:	3 months in concrete tanks
Bottle Ageing:	1 month before release

### Tasting Notes:

Faithful to tradition yet modern and innovative. Pure Inzolia vine with its typical aromatical characteristics, which stands out with its savoury and mineralbased taste.

Code:	1584
ABV:	12,5%
Pack:	6x75cl
Vegan:	Yes
Vegetarian:	Yes
Closure:	Screwcap

