

BACCHANAL WINE IMPORTS

IMPORTERS OF FINE WINES

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LIOTRO SICILY



INZOLIA TERRE SICILIANE IGT

The Liotro Inzolia is an I.G.T. Sicilian white wine, made from 100% Inzolia grapes. Light green in color, the wine has a typical fruity bouquet with delicate floral notes. It has a keen, fresh taste and it is an excellent companion for fish and seafood-based dishes.

THE GRAPES: 100% Inzolia

YEALD: 70-80 quintals/hectare.

TECHNOLOGY: Grapes are harvested by hand during August and they go through a destalking and gentle pressing process with a light cold maceration. The wine is fermented in stainless steel tanks at low and controlled temperature (14 °C). Maturation occurs in stainless steel temperature controlled tanks at low temperature. The wine is then bottled and released after few months.

CHARACTERISTICS:

Color: Light green apple in color.
Aroma: Typical fruity bouquet with delicate floral notes.
Taste: Rich bouquet of white fruits, flowers and light scent of tropical fruit. Good structure, refreshing acidity, dry with persistent finish.
Alcohol: 12.5% Vol.
Bottle: 750ML

AGING POTENTIAL: Better when young and fresh. It can age for 2-3 years

GASTRONOMY: Excellent with seafood and fish dishes or as an aperitif.
To be served chilled at 8-10 °C