



ROCENO



ROCENO INZOLIA



SIBILIANA

GRAPE VARIETAL: Inzolia

MUNICIPALITY: Petrosino (TP)

ALTITUDE: 20 m s.l.m.

EXPOSURE: Sud

TERRAIN: sandy soil

IN THE VINEYARD: The vineyard located near the sea enjoys cool temperatures due to the continuous sea breezes.

The plants are grown with a espalier system with guyot pruning. The grapes, when they show a good balance between sugars and acidity, are collected in boxes and sent to the cellar

IN THE CELLAR: he grapes are immediately put into the press and, at very light pressures, the must is obtained.

The latter is cleaned by static settling and once a low turbidity level is reached, by inoculating specific selected yeasts, alcoholic fermentation is started at controlled temperature.

At the end of this phase the wine is decanted and left to refine on its lees

YEAST: selected yeasts

CHARACTERISTICS: Inzolia has a straw yellow colour with bold greenish reflections, intense, enveloping aromas of white berry with herbaceous and mineral hints. Discreet freshness and sapidity gives this wine a good balance

SERVING TEMPERATURE: 8 - 10 °C

PAIRINGS: Goes well with seafood salad, shellfish and strong flavoured dishes

