

# Cantine Barbera Inzolia DOC "Tivitti" Menfi 2022

## Tech Specs

<b>Type:</b>	White Still Wine
<b>Ingredients:</b>	Inzolia 100%
<b>Region/Subregion:</b>	Sicily, Menfi DOC
<b>Organic?</b>	Yes
<b>Vegan?</b>	Yes
<b>Biodynamic?</b>	Yes
<b>Sustainable?</b>	Yes
<b>ABV:</b>	13%

## A closer look...

<b>Total Production:</b>	1000 cases
<b>Vineyard:</b>	Vineyard La Costa in Tenuta Belicello. Marilena created this vineyard of Inzolia in 2007, by grafting old fruiting wood picked in Dietro le Case vineyard onto new rootstocks: a careful massal selection that aims to preserve the ancient genetic material that has lived here for 100+ years. This "old school" way of propagating vineyards offers long-term benefits of increasing quality and uniqueness in wine.
<b>Soil:</b>	Calcareous soil with a good quantity of limestone, a yellowish color with lighter fractions.
<b>Age of Vines:</b>	2007
<b>Vineyard Size:</b>	4 hectares
<b>Climate:</b>	The microclimate in Tenuta Belicello offers ideal conditions for growing Inzolia vines: the property is located about half a mile from the ocean and its Eastern area is made of calcareous and very deep soils, with a good quantity of limestones and an excellent mineral presence that enhances the grapes' aromatic complexity. Furthermore, the vineyard is protected from the Northern winds and opens to Southern and Western winds coming from the Mediterranean that blow away the surplus humidity, thus preventing mildew and other fungus diseases.
<b>Farming Methods:</b>	Organic and Biodynamic methods. Harvesting at night, when the grapes are crisp and crunchy, is the best way to preserve their fresh aromatic expression and to minimize oxidation phenomena.
<b>Fermentation Methods:</b>	I pay the utmost attention to a very fast and non invasive winemaking: the grapes are destemmed immediately after the harvest; after a few hours of pre-fermentative skin contact, the must is softly pressed and then decanted at a low temperature in stainless steel tanks. Fermentation is performed exclusively with a wild yeast pied-de-cuve prepared a few days before the harvest. The wine is refined on its fine lees for about 3/4 months and is then bottled without any fining additives that may alter its unique personality and expressive taste.
<b>Winemaker:</b>	Marilena Barbera
<b>Eleveage:</b>	6 months in bottle
<b>Fining/Filtration:</b>	no
<b>SO2:</b>	30 mg/l

## All about this bottle

Fresh and pleasant like the briny wind blowing from the Mediterranean, this Inzolia comes from young vineyards planted in Tenuta Belicello and is a charming white wine that offers pure Sicilian pleasure at every sip. Bright straw yellow with a greenish hue, the wine has a fresh and charming bouquet of pear, broom and almond blossoms that melt into lush and intense scents of white peach and fine herbs. On the palate, its juicy taste of white ripe fruit is well balanced by a pleasant acidity and an intense saline finish.

