



CAMBRIA

DIRECTLY FROM NATURE

TERRE DI SICILIA INZOLIA

To all those who want to taste the most genuine and authentic drop of Sicily.

Production area: Furnari, Masseria estate

Grape variety: 100% Inzolia

Classification: Typical Geographical Indication (IGT) Sicily

Soil: medium-textured soil, traces of clay

Altitude: 250 metres above sea level

Vineyards: upward-trained, with wooden poles and steel wires

Average yield: 85 - 90 q/Ha

Plants per hectare: 4,200

Harvest: manual, mid September

Vinification: grapes are soft-pressed and fermented at a controlled temperature of 16°C -17°C.

Ageing: over two months in bottle at controlled temperature

Tasting:

Colour: straw yellow with greenish highlights

Aroma: delicate fruity and flowery aroma

Flavour: full and persistent

Alcohol content: 12.5% vol.

Serving temperature: between 8°C and 10°C.

Recommended glass: medium tulip glass

Recommended with: fish dishes and shellfish, in particular fish baked in a salt crust

Storing: in cool rooms at a temperature of 13°C - 15°C away from light

Bottle: 75 cl - 37.5 cl - 25 cl Bordeaux-type bottle

