



Feudo Zirtari Bianco Sicilia I.G.T.

Inzolia is native grape of Sicily and embodies the fresh soul of the island.

Fast facts:

- **Region:** Western Sicily in the province of Agrigento
- **Grapes:** 50% Inzolia and 50% Chardonnay
- **Style:** Dry with fruity flavors of apples, apricot and a hint of almond. Zesty acidity, round body and a citrus-driven finish.
- **Production:** Cool temperature fermentation and briefly aged in stainless steel.
- **Pairing:** Wonderful on its own and excellent with grilled calamari, rustic pizza with vegetable toppings or simply prepared white meats.

BTG: \$ _____ Bottle: \$ _____



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Describing the wine:

- Deep straw yellow in color, it displays rich floral and fruity notes, with a hint of almonds. Ripe and round with bright acidity, the wine is dry with a juicy citrus finish.
- Our vineyards lie around 350 meters (1,150 feet) above sea level taking advantage of cooling breezes. The rich clay soils here enhance the body of the wines.
- Inzolia is native to Sicily (it is also part of the blend in Marsala) and is called Ansonica when it is made in Tuscany.



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