

Zirtari Tool Kit



Technical sheets

Sell sheets

Training Materials



Feudo Zirtari Bianco Sicilia I.G.T.

GRAPES:	Inzolia and Chardonnay
PRODUCTION ZONE:	Sicily
ALTITUDE:	200 m (655 ft.) above sea level
TYPE OF SOIL:	Clay with a moderate limestone content
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	15th August – 30th September
ALCOHOL LEVEL:	13 % vol.
SERVING TEMPERATURE:	10° - 12° C (50° - 54° F)
RECOMMENDED GLASS:	A medium-sized, tulip-shaped glass, narrowing at the rim
AGING POTENTIAL:	2/3 years

TECHNICAL INFORMATION

Appropriate vinification, including temperature-controlled fermentation in an oxygen-free environment, preserves the wine's primary aromas, fundamental factors in its richness and appeal. Bottle-aging then serves to harmonize all of its intriguing and typically Sicilian characteristics.

TASTING NOTES

Deep straw yellow in color, it displays rich floral and fruity notes, with a faint hint of almonds. These sensations are echoed on the palate, along with an acidity that balances out the wine's alcoholic warmth.

SERVING SUGGESTIONS

Zirtari Bianco makes an exemplary match for many types of food thanks to its complex and varied range of aromas and flavors. This richness makes it ideal for all fish recipes (even the most elaborate ones), or for accompanying white meats, egg-based dishes and fresh sheep's milk cheeses.

Feudo Zirtari Bianco



Feudo Zirtari Rosso Sicilia I.G.T.

GRAPES:	Nero d'Avola and Syrah
PRODUCTION ZONE:	Sicily
ALTITUDE:	200 m (655 ft.) above sea level
TYPE OF SOIL:	Clay, with a moderate limestone content
TRAINING SYSTEM:	Guyot
PLANT DENSITY:	3.500 – 5.000 vines per hectare (1.415 – 2.025 per acre)
HARVEST PERIOD:	15th August – 30th September
ALCOHOL LEVEL:	14 % vol.
SERVING TEMPERATURE:	18° - 20° C (64° - 68° F)
RECOMMENDED GLASS:	A large Bordeaux-type glass, narrowing at the rim
AGING POTENTIAL:	4/5 years

TECHNICAL INFORMATION

This wine's vinification calls for around two weeks' maceration. After its malolactic fermentation, it is stored in stainless steel in order to enhance its varietal characteristics. Once in bottle, these harmonize and meld together, yielding a wine with lively structure and broad, attractive fruit.

TASTING NOTES

Deep ruby red in color, it offers perfumes of fresh red fruits and a delicate, but appealing spiciness. On the palate, it is elegant yet full-flavored, with a supple and pleasantly refreshing texture.

SERVING SUGGESTIONS

Zirtari Rosso is excellent with grilled meats and all types of roasts. It is also delicious with highly flavored pasta and rice dishes or with mature cheeses.

Feudo Zirtari Rosso





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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Feudo Zirtari Bianco Sicilia I.G.T.

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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Feudo Zirtari Rosso Sicilia I.G.T.

The sun-drenched hills of Sicily are ideal for growing high-quality and flavorful grapes.

Fast facts:

- **Region:** Western Sicily in the province of Agrigento
- **Grapes:** 50% Nero d'Avola and 50% Syrah
- **Style:** Dry and fully flavored with red fruits and spice, yet supple and easy-drinking.
- **Production:** Moderate temperature fermentation and briefly aged in stainless steel.
- **Pairing:** This fruit-forward wine is ideal with grilled meats, tomato-based pastas, pizzas, spicy cuisines or marinated legume salads.

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Feudo Zirtari Rosso *Sicilia I.G.T.*

Describing the wine:

- Deep ruby color with raspberry, blackberry and plum notes framed by Nero d'Avola's spice. Bright acidity on the palate with velvety tannins makes the wine very approachable.
 - Our vineyards lie around 350 meters (1,150 feet) above sea level taking advantage of cooling breezes. The rich clay soils here enhance the structure of the wines.
 - This distinctive blend features the authenticity of the Italian native Nero d'Avola grapes with the approachability of the international Syrah grape.
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