



# SETTESOLI

## INZOLIA

Terre Siciliane IGT



### GRAPE VARIETY

100% Inzolia



### SOIL

Inzolia prefers medium-textured soils.



### HARVEST

Between the end of August and the beginning of September.



### VINIFICATION

Fermentation takes place in steel tanks at controlled temperature, the ageing is made in steel tanks and then in the bottle for at least 3 months.



### TASTING NOTES

Fragrant and fresh, with pale yellow colour with greenish shades, it inebriates with intense notes of jasmine, bergamot and green apple.



### PAIRINGS

It enhances seafood and grilled squid and is perfect with lobster linguine



### FORMAT

75cl



### SERVING TEMPERATURE

10-12 °C



### ALCOHOL CONTENT

12,5% vol



### CONSERVATION

3 years



**SUITABLE FOR VEGAN CONSUMPTION**



### BOTTLE

Size: 75 cl / EAN code: 8000254001336  
Dimensions (height \* diameter): 296 \* 80,3 mm / Gross weight: 1147 g

### CARTON

EAN code: 8000254001381  
Units per carton: 6  
Dimensions (W \* D \* H): 250 \* 170 \* 300 mm  
Gross weight: 7,2 kg

### PALLET

Cartons per layer: 21 / Layers per pallet: 5  
Cartons per pallet: 105  
Pallet weight: 780 kg  
Pallet height: 168 cm  
Pallet dimensions: 80 \* 120 cm

