







INZOLIA TERRE SICILIANE IGT, ORGANIC WINE

Era, a line of mono varietal organic wines made with grapes from indigenous vines to emphasize the multi-territorial approach that embraces all of Italy.

INSPIRATION

Nature, complex and perfect in its simplicity.



CONSUMER SEGMENT

Consumers who are aware that healthy drinking is synonymous with feeling good.

The ethical aspect is also very important: the production system of organic wines ensures greater respect for the environment.



BRAND

ERA (age), by definition, is a historical period marked by important events; for us, it was the first step toward the consciousness and acknowledgment of the wonderful environment in which we live and the strong desire to protect and preserve it for future generations.



DESIGN

Fresh, straightforward; the wine label design, which features simple and intuitive references to nature, is just as captivating as the wine.



WINE STYLE

Suitable for any occasion, easy-to-drink and pleasant to sip as an aperitif; perfect to enhance everyday dishes



SICILY REGION

Sicily, the "land of the sun", has a Mediterranean climate along the coasts. In the inland areas instead the climate becomes slightly more continental at hilly levels, with moderately cold winters and hot summers.









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Inzolia



Clay, calcareous



10/12 °C



VINIFICATION:

The grapes are soft-pressed and the must obtained ferments for 15/20 days at a controlled temperature, 17/18 °C, in steel tanks. The wine is then stored at 18/20 °C in steel tanks until the bottling time.



13% vol 750 ml



Straw yellow colour



A distinctive fruity bouquet



Full bodied flavour



Ideal with fish courses