



PRINCIPE DI CORLEONE  
ECCELLENZA DA BERE

VARIETAL



## Inzolia

IGP (Indicazione Geografica Protetta) Terre Siciliane

**Grapes used:** Inzolia.

**Harvest:** September 10<sup>th</sup>.

**Bottling:** March batch and subsequent batches.

### FERMENTATION

**Method:** Temperature-controlled, in stainless steel.

**Temperature:** 16 - 18°C.

**Duration:** 12 days.

**Malolactic:** No.

### TASTING NOTES

Bright straw-yellow color.

Assertive, balanced aroma with fruity undertones.

The palate is fresh, lively, well-orchestrated and persistent.

### ACCOMPANIMENT

Serve chilled at 8° - 10°C with appetizers, dishes based on fish and shellfish, soups and soft cheeses. An excellent aperitif.

Principe di Corleone - Pollara di V. Pollara & C. Sas  
C.da Malvello - Monreale (PA) - Italia

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