




# I Contemporanei

## Inzolia

Terre Siciliane IGP



	<b>Grape</b>	Inzolia
	<b>Denomination</b> <b>Terrain</b>	Terre Siciliane IGP Black soil 200 metres above sea level
	<b>Color</b>	Straw yellow
	<b>Nose</b>	The intense and elegant aromas range from fruity (apples) to floral (acacia)
	<b>Taste</b>	A structured, mouth-filling flavor that is fresh and aspid. Lingering finish.
	<b>Pairings</b>	Busiate scampi and red prawn from Mazara, seafood risotto, grilled swordfish
	<b>Vinification</b>	Aging in stainless steel tanks for 3 months and 2 months in bottle before release

### Black Soil

On the gentle hills of the Trapani hinterland, we find this type of land, rich in silt-clay substances, compact and resistant to drought. Thanks to its characteristics it appears to be the ideal habitat for the farming of many varieties, of both red and white grapes, and becomes for us the perfect soil for the cultivation of our Syrah and Nero d'Avola. The latter is used as varietal as well as blended for Ludovico, wine dedicated to Ludovico Corrao and the jewel in the crown of the cellar.

