



TENUTE ORESTIADI

GIBELLINA

le specialità

A fun, unsettling Orange wine with a strong personality and free from redundant schemes. Fruit of a selection of Inzolia grapes subjected to spontaneous fermentation, the more intense color of this wine is the result of the maceration process, a phase in which the must remains in contact with the skins of the berry, giving the wine a new light.

ORANGE INZOLIA BIO

REGION: Sicily

DENOMINATION: Terre Siciliane IGP

VARIETY: Inzolia

ALCOHOL CONTENT: 12,5%



VINIFICATION

Selection of Inzolia grapes subjected to spontaneous fermentation, maceration on the skins for 15 days and subsequent malolactic fermentation in steel tanks.

COLOR

Pale orange.

NOSE

On the nose hints of wild flowers, herbs, almonds and orange peel.

PALATE

On the palate it is soft and savory with a nice acid core, notes of citrus fruits, dried apricots, white peaches and sweet spices on the finish.

SERVICE TEMPERATURE

6°/8°

PAIRINGS

Perfect for aperitifs, especially those based on peppery or semi-mature cheeses, thanks to its versatility it is also well suited to main courses. Ideal to accompany rich and tasty dishes, the intensity and freshness of this wine goes perfectly with raw fish dishes and sushi.

INDICATIONS

SOIL: black soil

ALTITUDE: up to 300 m a.s.l.

HARVEST PERIOD: september

HARVEST METHOD: by hands

PACKAGING INFORMATION:

LAYERS : 5

CASE PER LAYER: 14

CASE X PALLET: 70

PALLET : FUMIGATO 100X120

EAN BOTTLE : 8032665880392

EAN-UPC CASE : 18032665880399

