

DIORNU

INZOLIA-CHARDONNAY
BIOLOGICO

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Via Lipari, 13
91025 Marsala (TP)
SICILIA - ITALIA
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Grape variety	Inzolia 55%; Chardonnay 45%
Alcohol content	12,5%
Appellation	IGP Terre Siciliane
Area of production	South-west Sicily; vineyards between Trapani and Marsala.
Terroir	Altitude 100mt a.s.l. ; Loam soil: The climate is mediterranean with mild winters and hot summers within a cooling sea breeze all year around.
Vineyards	Guyot training system; Yield per hectare: Inzolia 100 q/h; Chardonnay 60 q/h
Harvest	It takes place at night at the beginning of august for Chardonnay and on the third week of august for Inzolia.
Winemaking	After a soft press, the grapes undertake the fermentation at 15 °C of temperature for 15 days.
Aging	Then the wine stay into stainless steel tanks for 3 months. Aging in the bottle: at least a month.
Sensory analysis	Pale yellow colour with a green tinge. Diornu on the nose gives aromas of white fruits like mature apple and notes of fennel, mint and jasmine. On the palate, the wine is light-bodied, with crisp acidity, a lovely salinity and hint of lime.
Food matching	It goes well with seafood recipe without tomato and is perfect to enhance white meats and fresh or medium seasoned cheese.
Best to enjoy	In a tulip shape glass at 8 °C temperature.



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