



# Orange Inzolia BIO Terre Siciliane IGP 2023

Orestiadi

<b>Type</b>	White wine
<b>Origin</b>	Italy, Sicilia
<b>Producer</b>	Orestiadi Sicilia
<b>Classification</b>	IGP
<b>Expansion</b>	Spontaneous fermentation, 5-day maceration on the skins, malolactic fermentation in steel tanks
<b>Contents</b>	75 cl
<b>Vintage</b>	2023
<b>Enjoyment phase</b>	up to 5 years
<b>Serving temperature</b>	6 - 8° C
<b>Alcohol content</b>	12.5 %
<b>Grape varieties</b>	Inzolia
<b>Article no</b>	19758722

## Comments

A fun, unsettling Orange wine with a strong personality and free from redundant schemes. The result of a selection of Inzolia grapes undergoing spontaneous fermentation, the most intense colour of this wine is the result of the maceration process, a phase in which the must remains in contact with the grape skins, giving the wine a new light. During this time, the liquid acquires tannins, polyphenols and aromatic substances that make the product completely different from both white and red wines in visual, olfactory and taste-olfactory terms.

## Pairing

Perfect for aperitifs, especially those with peppery or semi-seasoned cheeses, its versatility also makes it well suited to main courses. Ideal for accompanying rich and

flavoursome dishes, the intensity and freshness of this wine goes perfectly with raw fish dishes and sushi.

## Tasting notes

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Orange from Tenute Orestiadi is characterised by a pale orange colour, with wild and distinctive aromas on the nose. On the palate it is soft and savoury with a nice acid core and sweet fruitiness on the finish. A unique wine for an unconventional aperitif!