



Orange Inzolia BIO Terre Siciliane IGP 2023

Orestiadi

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

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!