



// IL GIGLIO / INZOLIA //

The Estate: Masseria del Feudo is the brainchild of Francesco and Carolina Cucurullo. The project is part of a wider plan of exploitation and verticalisation of 4 production lines: wine, fruit, olive oil, and zootechnics. The size of the estate is about 110 hectares, and is managed by the Cucurullo family, well into their 4th generation. In addition to the vineyards where different varietals, both native and international, have been tested (Nero d'Avola, Syrah, Chardonnay, Inzolia, and Grillo), there are also peach cultivations with 13 varieties at different times of the year, and milk cow breeding with a nearby cheese factory for the transformation of milk into dairy products.

The Terroir: The farm is situated about 450 meters above sea level. On the topographic peaks there is a calcareous terrain, whilst on the medium-low slopes and along the valleys there is a predominance of marly clay. According to pedological aspects, the lands are classified as medium-texture brown soils. They are balanced soils and sometimes clay soils, with a good presence of main chemical elements of fertility and with a clay content of 25-30%. The vineyards (and the olive trees) are organic, meaning that organic manure, fertilizers, and antiparasitics such as sulphur, copper, and white oils are used. The farm is certified by Ecocert Italia, which undertakes annual testing of all production lines.

Grape Varietals: Inzolia Doc Sicilia

Location: Caltanissetta, hill in the heart of Sicily, 450 meters above sea level

Vinification: Short maceration, gentle pressing, and fermentation with indigenous yeasts in stainless steel vats. Refining on the lees and in the bottle.

Tasting Notes: Straw yellow color; the wine has a pleasant fruity aroma-intense, fresh, and floral with hints of candied fruit peel and cedar. The palate is soft on the attack and is sapid and balanced. The finish is vibrant and fresh, with notes of almond.

2015 Reviews: "The 2015 Sicilia Inzolia Il Giglio is a refreshing and thirst-quenching white. The wine offers pretty aromas of white flower and citrus with more zesty acidity at the back. Its streamlined and compact mouthfeel makes it a good choice to serve with a light lunch by the pool. This wine offers amazing value."-Monica Lerner, **Wine Advocate**

"A very attractive inzolia with intense lemon and mineral character. Just a hint of saltiness. Medium-bodied, crisp and clean."-**90pts**, James Suckling