



**MARINO ABATE**  
Inzolia "Ricamo"



<b>ESTATE:</b>	MARINO ABATE
<b>WINE:</b>	"Inzolia" Terre Siciliane IGT
<b>GRAPES:</b>	100% Inzolia
<b>REGION:</b>	Sicily
<b>CITY:</b>	Marsala
<b>SOIL:</b>	Clay hillside
<b>TASTING NOTES:</b>	

**COLOR:** Bright straw yellow, with greenish reflections

**NOSE:** Refined and intense, it showcases a variety of complex perfumes, from flowers to fruit and spices. The fruit is both fresh and dried such as stone fruit and dry apricot, and the spics are the typical of the "Mediterranean Bush" like sage, oregano, rosemary and helichrysum, all surrounded by distinct scents of hydrocarbon and iodine

**TASTE:** On the palate the wine is full, round and very velvety, supported by an incredible minerality, good acidity and sapidity. The finish is long, harmonic, and memorable

**COMMENTS:**

**RICAMO** means **EMBROIDERY**, because for the Marino Abate family wine is a wise embroidery of the thousands micro-elements absorbed by the vine with tradition, terroir, and passion, which are exactly the emotions that you'll feel sipping this wine.

The Inzolia or Insolia is probably the oldest of the white indigenous grape of Sicily grown in west side of the island, but it can be also found in other regions like Calabria, Sardinia and in the southwest part of Tuscany (Elba and Argentario islands) where it is known as Ansonica.

We harvest our Inzolia the second week of September from 35-40 years old vineyards that yield only 2.4 tons per acre. Stamped and soft pressed the grape gives us only 50% of the juice to ensure the best quality and unparalleled complexity. The juice ferments at low temperature using exclusively indigenous yeasts and the wine remains on the noble lease "sour lies" for at least six months after the fermentation with periodic "batonage".

Clarified by gravity the wine is bottled and it spends at least two months in the bottle before it is released to the market. The result is what I call an "Emotional Wine" suitable for very long aging and designed for mature and expensive palates!