



Palazzo Malgara Sicilia Inzolia IGT

SICILIA (ITALY)

Palazzo Malgara was launched in 1990 by two renowned Italian winemakers who wanted to focus on producing beautiful southern Italian wines using native grape varieties. Their goal was to create highly regarded wines that reflected the characteristics of the area. Thanks to modern technology, they have been able to continue producing wines and now have gained a global following for their products.

Grapes: 100% Inzolia

Viticulture:

Alcohol: 13% vol.

Appearance: Bright, straw-yellow

Nose: White flowers, lemon citrus

Palate: Rich, good structure, subtle herbs, kiwi and lemon fruit.

Food Pairing: Grilled fish, prawns & vegetable crudité.



Sicilia (Sicily) Wine Region of Italy

Climate: Sicily has a typical Mediterranean climate meaning mild, wet winters & hot, dry summers. It is also home to hilly terrain, poor, soil, and many hours of sunlight: all excellent climactic qualities for grape growing.

Sicily is the largest island in the Mediterranean and the largest region in Italy (about 10,000 square miles). Wine making was established here by the ancient Greeks, and is deeply connected to the culture of Sicilians. Sicilian wines became quickly well known throughout the world as the wines were easily exported thanks to the region's ports.

For a time, Sicilian wine production became a bit downgraded as producers were more focused on quantity than quality of wines produced. Thankfully, producers have been focused on creating wines that are even better than in past years.

Inzolia is a white grape primarily grown in Sicily. It can also be found in Tuscany where it's known as 'Ansonica'. Often it is blended with Grillo and Catarratto to make sweet and dry versions of Marsala. It's very aromatic with lots of structure and viscosity. It has distinct nutty aromas in addition to herbs and citrus.