

Dietro
* * Le Case

Inzolia vecchie vigne Menfi DOC 2018

These old Inzolia vines are both my heritage and the future of viticulture in Tenuta Belicello.

They derive from the massal selection of native clones that my grandfather originally planted in the 1920's.



WHY DIETRO LE CASE?

Dietro le Case means “behind the houses”, the place where the old Inzolia vineyard is planted in Tenuta Belicello.

WHAT DOES IT TASTE LIKE?

Its bouquet is rich and complex, with scents of chamomile and broom flowers, yellow apple and a touch of thyme. On the palate, the wine is full and smooth, with a balanced acidity and a persistent saline aftertaste.

HOW IS IT MADE?

Grapes are handpicked the first half of September. After 24-hour skin contact, the wine ferments from pied-de-cuve in steel tanks and refines on fine lees with weekly batonnages for about 5 months.

Dietro le Case can easily age for 2-3 years.

HOW TO PAIR IT?

Dietro le Case is a perfect wine for aperitif and matches very well all fish dishes: shells and crustaceans, which do not marry well with acidic wines that would cover their delicate flavors, are simply enlightened by a combination that will exalt their saline yet sweet taste.

GRAPES

100% Inzolia grown in Tenuta Belicello, Vigna Dietro le Case. 4 different phenotypes have developed in the vineyard from the clones planted about 100 years ago. This unique field blend creates a grapes' mix that stands out for its personality and finesse.

SOIL

Deep calcareous soil, with plenty of limestones and a huge amount of sea minerals.

DATA

Total production: 3.330 btl
Alcohol content: 12.5%
Residual sugar: 1.0 g/l
Total acidity: 5.42 g/l
pH: 3.25



CANTINE BARBERA
vignaiolo in menfi
no tricks, no frills, just wine

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