

*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.*



Dietro  
\*\*\* le Case

## Inzolia “old vines” Menfi DOC 2021

### WHY DIETRO LE CASE?

**Dietro le Case** means “behind the houses”, the place where my 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.

**Dietro le Case** can easily age for 2-3 years: during this time, it develops a very intense palate. The best moment to enjoy its fascinating nature is **6-8 years after the harvest**, when Inzolia reaches the peak of complexity and charm.

### HOW IS IT MADE?

Grapes are handpicked the first half of September. Spontaneous fermentation and 48 hours skin contact. After soft pressing, the fermentation continues for 8-10 days in steel tanks. Minimum 4 months refining on fine lees with weekly batonnages.

### 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: 2.500 btl  
Alcohol content: 12.5%  
Residual sugar: 1.1 g/l  
Total acidity: 5.46 g/l  
Total SO<sub>2</sub>: 49 mg/l



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