

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 SO₂: 49 mg/l



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