

Fresh and pleasant like the briny wind blowing from the Mediterranean, **Tivitti** comes from young Inzolia vineyards planted in Tenuta Belicello and is a charming white wine that offers pure Sicilian pleasure at every sip.



tivitti

Inzolia Menfi DOC 2021

WHY TIVITTI?

Tivitti is a Sicilian word that means “I saw you”, it is a card game and also what you hear when kids play hide-and-seek.

WHAT DOES IT TASTE LIKE?

Bright golden yellow with a greenish hue, **Tivitti** has a charming bouquet of pear, broom and almond blossoms. On the palate, it is crisp and fruity, with hints of white peach and briny notes on the finish.

HOW IS IT MADE?

Grapes handpicked the first half of September. After 36-hours skin contact, the wine ferments from pied-de-cuve in stainless steel tanks for about a week. 2 months refining on fine lees.

HOW TO PAIR IT?

Tivitti is just perfect combined with either blue fish and fried shrimps or a simple Spaghetti Marinara. Taste it also with fresh veggies, salads and steamed legumes sprayed with extra-virgin olive oil and lemon juice, for a tasty antipasto or a light lunch.

GRAPES

100% Inzolia grown in Tenuta Belicello, Vigne in Costa.

SOIL

Calcareous soil with a good quantity of limestone, a yellowish color with lighter fractions.

DATA

Total production: 13.000 btls
Alcohol content: 12%
Residual sugar: 2.1 g/l
Total acidity: 5.40 g/l
Total SO₂: 41 mg/l



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