



VINITY  
WINE COMPANY

## BelliFolli

### Insolia

Bellifolli Insolia is a fresh, light and drinkable white wine produced in the Ragusa area.

**Appellation:** Sicilia DOC, Eastern Sicilia

**Style:** White, dry

**Varietal:** 100% Insolia

**Sustainable farming practices.**

### Tasting Notes

**Color:** Straw-colored yellow with greenish reflections.

**Bouquet:** Fresh, citrus fruits and jasmine.

**Taste:** FVery fresh, light peach, fresh citrus, white flowers and light essences of cedar and Mediterranean herbs. There is a good structure with lively acidity and particular persistence and pleasantness.

**Alcohol:** 12.5%

**Serving Temperature:** 10-12° C (50-54° F).

### Food Pairing

Best paired with: fish tapas, olives, a legumes mousse, hummus , or canapé seasoned with rosemary.

### Vineyard Notes

**Training System:** Espallier and cordon.

**Soil:** Medium mixture tending toward compact, fragments of calcareous stone.

**Plants per hectare:** 4,500 (with a production of 9,000 kg per hectare).

### Winemaking Notes

**Harvest:** Picked in the second half of August.

**Aging:** The wine ages in steel vats for 4 months, bottle-aged for at least 2 months.



***Bellifolli** is a new project by Valle dell'Acate. Although the winery has been the property of the Jacono family for six generations and has focused on traditional wine styles using native grapes, they wanted to add a line of fresh and lively wines which are still marvelously Sicilian. Bellifolli synthesizes the character and the contrasts of Sicily and the Sicilians: the beauty and the moments of folly, the light and the shade, the sea in turmoil and the warm sirocco breeze.*

*Gaetana Jacono runs Valle dell'Acate along with her father Giuseppe, and her siblings Antonio and Maria Gabriella. Gaetana and the company have set lofty goals: to foster a continuous search for increased quality, from grapevine to cantina, paying particular attention to the soil, landscape, and overall harmony.*