

TERROIR

100% Menfi
5 native grapes
5 soils · 5 crus

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

*They originate from a **massal selection** of native clones, first established by my grandfather in the 1920s and carefully preserved through generations.*

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WHY DIETRO LE CASE

Dietro le Case (Behind the Houses) is the name of the vineyard my father planted in the 1960s, just behind the old houses of Tenuta Belicello.




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Dietro
le Case

Inzolia old vines Menfi DOC 2024

TASTING PROFILE

| | | |
|---|---------------|--|
|  | COLOR | Bright golden yellow |
|  | AROMAS | Wild broom and chamomile flowers, layered with yellow apple and fragrant thyme |
|  | PALATE | Rich and multifaceted, with saline depth and a long maritime -driven finish |

WINEMAKING

- Harvest: manual picking, first half of September
- Spontaneous fermentation with 48 hours skin contact; following soft pressing, fermentation continues for 8–10 days in stainless steel tanks
- Full spontaneous malolactic fermentation
- Refining: minimum 4 months on fine lees, with weekly bâtonnage in clay amphorae to enhance texture

TECHNICAL DATA

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|-----------------|--|------------------------|---------------|
| Grapes | 100% Inzolia | Alcohol | 12.5% |
| Vineyard | Tenuta Belicello, Vigna Dietro le Case | Production | 2,800 bottles |
| Soils | Calcareous clay soils, rich in stones and volcanic sediments | Aging potential | 3–6 years |

STRUCTURE

| | | | |
|-------------|----------------|-----------------|-------------------|
| BODY | ACIDITY | SALINITY | COMPLEXITY |
| ●●●○○ | ●●○○○ | ●●●●○ | ●●●●○ |

FOOD PAIRING

An exceptional partner for seafood, particularly shellfish and grilled octopus; the wine's salinity elegantly enhances the natural sweetness of the dish.

DIETRO LE CASE AT A GLANCE

- ★ OLD-VINE INZOLIA: SALINE, TEXTURAL, AND REFINED IN CLAY AMPHORAE



CANTINE BARBERA
vignaiolo in menfi