

*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 2022

### 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: 13.500 btls  
Alcohol content: 12%  
Residual sugar: 1.7 g/l  
Total acidity: 5.53 g/l  
Total SO<sub>2</sub>: 30 mg/l



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