



Gaia | Inzolia

I.G.T. - TERRE SICILIANE



TYPE: Still white I.G.P. Terre Siciliane—an infusion of pure youth, light, and irresistible drinkability. This wine embodies the liquid essence of the Sicilian sun and sea; a Mediterranean fairy tale captured in a glass, releasing aromas of the wind and unspoiled nature with every sip, and offering a poetic, enveloping experience that lights up the tables of true wine lovers with pure joy.

GRAPE VARIETY: 100% Inzolia. A meticulous selection aimed at preserving the fruit's original freshness and Sicily's most authentic varietal identity, showcasing a fascinating and noble indigenous island grape that is a true discovery. Celebrated for its distinct freshness, engaging character, and exceptional drinkability, this outstanding variety is vinified in pure form in stainless steel tanks, resulting in a wine that is refined, alluring, lively, and carefree. It represents a contemporary winemaking choice that authentically reflects its terroir and appeals to every palate, offering an accessible, immediate, and high-quality profile that transcends passing trends.

COLOR: The wine displays a straw-yellow hue of extraordinary vibrancy and visual brilliance, enhanced by youthful greenish highlights that are as crisp and clear as shafts of light. This bold, cheerful, and inviting color profile visually reflects the wine's pristine youthfulness and the flawless quality of the raw material. The glass's striking luminosity hints at the natural freshness and balance revealed upon tasting, creating a captivating visual effect that evokes the warmth of the Sicilian sun reflecting off the sea waves.

BOUQUET: The nose opens to a lively, clean, and immediately appealing olfactory alchemy, where precise varietal notes blend with a fresh, vibrant aromatic poetry. It begins with a burst of crisp fruit and delicate, fragrant floral scents—revealing gentle hints of iris, yellow and white peach, apricot, and pear—that evoke the open air and Sicilian gardens in springtime. With aeration, the aromatic structure evolves in perfect harmony, unveiling a final touch of citrus and a saline undertone that captivates the senses even before the first sip.

TASTING EXPERIENCE: On the palate, it achieves a masterpiece of conviviality, proving incredibly drinkable, harmonious, fresh, and agile. The sip transforms into pure, spirited liquid energy: a savory, fruit-forward texture—supported by vibrant, refreshing acidity—imparts an enveloping minerality and verticality, eschewing heaviness in favor of a fluid, immediate, and smooth character. It is a light embrace that captivates the mouth, where distinctive, elegant, and fruit-rich notes lead to a clean, thirst-quenching finish of excellent persistence, leaving the palate enchanted, refreshed, and filled with beauty.

TERROIR: The raw material draws its essence from the beating heart of Western Sicily—a prime territory characterized by predominantly clay and limestone soils, ideal for producing fruity white wines with pronounced floral notes. This magnificent landscape, blessed with a wonderful Mediterranean climate, allows the fruit to acquire the saline complexity and vibrant freshness that only this land can bestow.

AGRONOMIC ARCHITECTURE: The wine's exceptional quality is rooted in choices aimed at achieving the highest standards of production excellence. The selected fruit comes from vertical-trellis vineyards trained using the Guyot system, with a balanced planting density of 4,000 vines per hectare. This expert approach ensures each vine benefits from perfect sunlight exposure and constant airflow, yielding intact, healthy grapes rich in the natural acidity ideal for fresh, highly drinkable wines.

HARVEST: Nature's perfect rhythm culminates in the summer months, when ripening reaches the ideal balance between sugars and distinctive varietal acidity. It is at this precise moment that the raw material is selected—a careful, deliberate, and timely harvest aimed at preserving the absolute integrity, crisp freshness, and primary aromas of every single berry.

WINEMAKING TECHNIQUE: The wine's profile is shaped entirely within temperature-controlled stainless steel tanks, strictly avoiding the use of wood to preserve the purity of the fruit. Following gentle pressing, the resulting must ferments for approximately 8–12 days at a strictly controlled temperature. It is then stored in steel tanks at a constant temperature of 18–20°C until bottling—a winemaking choice that enhances the wine's youthfulness, stability, and clarity prior to protective packaging.

INGREDIENTS

Grapes, Stabilizing agents (gum arabic, potassium polyaspartate), Antioxidants (L-ascorbic acid), Preservatives and antioxidants (**sulphites**). Bottled in a protective atmosphere.

NUTRITIONAL INFORMATION

average values per 100ml	
Energy	313 kJ / 75 kcal
Fats	0 g
of which saturated fatty acids	0 g
Carbohydrates	1,7 g
of which Sugars	0,7g
Proteins	0 g
Salt	0 g

DRINK RESPONSIBLY



WINEinMODERATION

CHOOSE | SHARE | CARE

Always drink in moderation.

Alcohol abuse is harmful to your health.

WASTE SORTING

Bottle	Cork	Capsule
GL 70	LDPE 4	C/PVC 90
Glass	Silicone	PVC
Glass Collection	Plastic Collection	Plastic Collection
Check your local council guidelines. Separate components and dispose of properly.		

ALCOHOL CONTENT: 12% Vol. A beautifully balanced and light alcohol level, precision-calibrated to support the wine's agile, thirst-quenching structure, imparting extraordinary drinkability and making every glass incredibly versatile.

ALLERGEN INFORMATION: Contains sulphites. Naturally occurring and controlled to ensure the wine's stability, aromatic freshness, and quality evolution over time.

IDEAL SERVING TEMPERATURE: 10°–12°C. The optimal temperature to allow the youthful, fruity bouquet to unfold in perfect harmony and the vibrant acidity to spread across the palate with maximum freshness and smoothness.

FOOD AND WINE PAIRING: It proves to be a masterful, eclectic, and universal companion for both everyday dining and festive occasions—a true ace up the sleeve designed to showcase culinary versatility. It shines as the perfect choice for casual aperitifs, tempting appetizers, and evenings with friends, pairing magnificently with delicate fresh fish dishes and premium coastal shellfish. Its crisp, clean drinkability creates an inseparable bond with the food, transforming every meal into a moment of authentic, memorable harmony.

EVOLUTION AND LONGEVITY: This wine's greatest strength lies in its youth; it expresses the peak of its fragrance, mineral energy, and fruity exuberance within an optimal window of 4–5 years. When stored under proper conditions of temperature and darkness, it retains its crisp profile and lively flow, offering a consistently fresh, spirited, and vibrant drinking experience.

SIZE: 750 ml (0.75 L). The wine is housed in a bottle with a proud, elegant profile and sleek, modern lines—chosen to preserve the product's freshness and ensure impeccable, effortless, and refined service during those carefree moments shared at the table.



Romano Winery

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