Nozze d'Oro Inzolia & Sauvignon Tasca DOC

TASCA®
CONTI D'ALMERITA

Origin

Country	Italy
Wine Region	Sicily DOC
Winery	Tasca, Tenuta Regaleali

Technical Data

Grape Varieties	Inzolia, Sauvignon Tasca
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork
Vinification	Cold maceration for the Sauvignon Tasca grapes. Fermentation in stainless steel tanks for both varieties at 16-18°C for about 15 days.
Ageing	4-5 months in stainless steel tanks on the lees for, followed by 6 months in bottle.

Description

In Brief	In 1984, Count Giuseppe Tasca d'Almerita decided to celebrate 50 years of marriage ("nozze d'oro" means "golden anniversary") with his wife Franca by making a wine that told the story of the family and of Regaleali. Nozze d'Oro is the result of the blending of Inzolia from the Barbabietole Vineyard and a white grape variety called "Tasca variety" by local winemakers. A grape of "foreign" origin, it has been present in a few vineyards of the Estate since the 1920s.
Tasting notes	Bright yellow colour. On the nose: notes of apple, peach, melon, jasmine, and honey. On the palate, the wine is expressive and fruit-forward with good body, alluring flavours and a pleasant, long finish.
Food Pairing	Pair with fish, pasta dishes and cheeses.

Notes