



## TENUTA NANFRO

The family behind Tenuta del Nanfro has long been making wine on its estate in southeastern Sicily. The vineyards are located just four kilometers from the small town of Caltagirone, known for its ancient ceramic art and craft history. The family has 32 acres of land, which is farmed organically and predominantly planted with indigenous grapes of the region: Frappato, Nero d'Avola, Inzolia, and a bit of Chardonnay. The combination of mild climate and sandstone soils produce wines that embody a "sensual" character, unique to this particular region of Sicily.

## "Strade" Insolia

REGION	Sicily, Italy
APPELLATION	IGT Terre Siciliane
VARIETALS	100% Insolia
SOIL	Sandy, stony clay
VINEYARD ELEVATION	150-200 m
YIELD	30-40 years
VITICULTURE	Certified organic viticulture
WINE MAKING	This wine is made from the oldest indigenous grape in Sicily.
TASTING NOTES	Typically used to make Marsala wine, on its own, Insolia exhibits a nutty aroma with pleasant acidity on the palate. Distinguished by these fragrant and harmonious notes, this wine pairs well with fish, seafood, white meat, and fresh cheese.

