

FEUDO ZIRTARI BIANCO ROSSO



Feudo Zirtari's vineyards overlook Lake Arancio in Western Sicily, surrounded by sun-soaked valleys of almond and olive groves. From the highest point of the vineyards at 300 meters / 1,150 feet above sea level, you can see the blue waters of the Mediterranean Sea, which lies just 30 minutes to the southwest. From this attractive position, the Feudo Zirtari wines transmit the authentic soul of Sicily from its native to international varieties, that are equally impressive for their approachability and seamlessness on the table.

Italians know that great tasting food and wines need not break the bank, as long as they are made with high-quality ingredients.



Wine:

Roughly equal portions of Inzolia and Chardonnay fermented at cool temperatures and briefly aged in stainless steel.

Pairing:

Easy-drinking and fresh, this wine is delicious on its own. Its richness makes it excellent with Mediterranean-inspired dishes like Caponata (Sicilian eggplant stew), grilled calamari, pizza with vegetable toppings or roast chicken with lemon, garlic and rosemary.



Wine:

Roughly equal portions of Nero d'Avola and Syrah fermented at moderate temperatures and briefly aged in stainless steel.

Pairing:

This fruit-forward wine is ideal with simple and fresh Italian-inspired foods like roasted mushroom pizza, grilled vegetables, or burgers with sundried tomato pesto and garlic aioli. Zirtari Rosso can also stand up to more robust pasta dishes or seasoned chops.

Santa Margherita
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