

# Altrimenti

## Vino Bianco Perpetuo #3

**Altrimenti**, my "house wine", embodies the ancient art of perpetual aging.

Made with grapes grown in Dietro le Case vineyard, this wine testifies to the complex personality and extraordinary aging capacity of Inzolia, the most traditional and identifying grape variety of Menfi's terroir.



### WHAT IS ALTRIMENTI?

**Altrimenti** is Menfi's traditional "house wine" produced with the technique of perpetual aging in a single barrel, where a 25-30% of younger wine is added every year to the older wine that is already being aged.

### WHAT DOES IT TASTE LIKE?

**Altrimenti** has an intense bright amber color, enlivened by golden hues. Its nose is predominantly tertiary, where fruity notes of apricot and ripe figs blend onto an intense and aromatic herbal background, enriched by toasted and dried nuts. It is dry and full bodied to the palate, with a distinct savory personality that harmoniously meets a tannic finish.

### HOW IS IT MADE?

Grapes are handpicked in mid-September. They ferment spontaneously after 2 days skin contact. After soft pressing, the fermentation continues for 8 days in steel tanks. After malolactic is completed, the wine refines on fine lees for about 4 months and is then raked into oak barrels, where it ages *in perpetuum* with its sediment. The wine is bottled directly from the barrel no more than 2-3 times every decade.

### HOW TO PAIR IT?

**Altrimenti** pairs well with any meal, and it is also extremely interesting as an aperitif.

#### GRAPES

100% Inzolia  
grown in Tenuta Belicello,  
Vigna Dietro le Case.

#### SOIL

Deep calcareous soil, with plenty of limestones and a huge amount of sea minerals.

#### DATA

Bottling: 2023  
Total production: 300 btls  
Alcohol content: 14%  
Residual sugar: 1.71 g/l  
Total acidity: 6.48 g/l  
Total SO<sub>2</sub>: 48 mg/l

The first vintage to fill the barrel was 2012, and every year about 25-30% of new Inzolia is added to the aging wine.

Altrimenti was only bottled three times, in 2018, 2021 and 2023.

