



Insolia



APPELLATION

Terre Siciliane IGT



AREA

Sicily



GRAPES

Insolia



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes undergo a soft pressing. Fermentation occurs at a temperature of about 18 - 20° C. (64 - 68° F.) in order to preserve the fruitiness and the finest sensory characteristics of the wine. The process begins with the introduction of selected yeast that guarantees maximum quality of aromas and flavours. The wine remains on the natural yeast for a substantial amount of time and in the Spring following the vintage, it is bottled at a low temperature.

COLOUR

Straw yellow with bright and lively reflections that emphasize its special brilliance.

BOUQUET

Fascinating for its surprising freshness and vigour, superb fruitiness and its enticing persistence.

FLAVOUR

Delicately dry with balanced acidity and an elegant and clean finish.

SERVING TEMPERATURE

To be served chilled at a temperature around 10 - 12° C. (50 - 54° F.).

FOOD MATCHES

It is a harmonious and satisfying aperitif and pairs superbly with appetizers, especially if based on fish. It accompanies all delicate first courses and preparations with fish, eggs, vegetables and white meats.