



Insolia Chardonnay



APELLATION

Terre Siciliane IGT



AREA

Sicily



GRAPES

Insolia and Chardonnay



ALCOHOL LEVEL

12,5% vol.



BOTTLE SIZE

750 ml

VINIFICATION AND AGEING

The grapes undergo a soft, delicate pressing. This is followed by 24 hours' maceration at 5°C (41°F) of the must on the skins in order to extract the aromatic substances. Fermentation is carried out at controlled temperatures of 18°-20°C (64°-68°F), followed by maturation on the wine's own natural lees.

COLOUR

Intense straw yellow with lively greenish hints.

BOUQUET

Deliciously intense with beautiful aromas of peach, grapefruit and lime skin.

FLAVOUR

Flavourful with hints of exotic fruit and an attractive fruity character sustained by a lovely bright freshness.

SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

FOOD MATCHES

Excellent with introductory and main-course dishes based on fish and crustaceans.