



Insolia DOC



VINTAGE
2013



APPELLATION
Sicilia DOC



AREA
Riesi, Sicily



GRAPES
Insolia



ALCOHOL LEVEL
13%



SERVING TEMPERATURE
54° F.



BOTTLE SIZE
750 ml

VINIFICATION

The grapes are machine harvested between 11 p.m. and 4 a.m. The must underwent fermentation in stainless steel tanks for 7-10 days at temperatures between 64 and 70 degrees, and remained on its lees for 3 months. It ages in stainless tanks for 6 months followed by an additional 3 months in the bottle.

COLOR

The wine is a straw yellow color with green hues.

BOUQUET

Elegant minerals with fresh apples, tangerine, cream-suckle and exotic flowers.

PALATE

Dry, medium bodied, refreshing and reveals mouthwatering citrus flavors, tangerine, sweetalmond and stone minerals that lead to a long and crisp finish.

FOOD PAIRINGS

Enjoy seafood pasta or risotto, pan-seared fish or slow-roasted chicken.



CAMPAGNA FINANZIATA AI SENSI
DEL REGOLAMENTO CE N. 1308/13

CAMPAIGN SUPPORTED
BY REGULATION EC N. 1308/13