



MONOVARIETALI

INSOLIA

Sicilia DOC, Organic

SICILY'S MOST ELOQUENT EXPRESSION OF INSOLIA GRAPE.



GRAPE VARIETY
Organic Insolia



ESTATE
Pianetto Estate, Santa Cristina Gela, Palermo (PA)

TERROIR AND ELEVATION
Our Insolia grows in mineral-rich, medium-textured, clay soils at an elevation of approx. 650 metres a.s.l.

HARVEST
Begins in the second week of September.



VINIFICATION AND MATURATION
After the grapes are quality-selected and picked, the berries are gently pressed and the must fermented in stainless-steel, temperature-controlled tanks. The wine then matures in steel for 3 months and in the bottle for an additional 2 or more months.



SENSORY PROFILE
Our Insolia greets the eye with its straw yellow colour, then its bouquet opens to generous fragrances of spring flowers and ripe fruit, backgrounded by orange blossom and green apple. On the palate, it is clean, dry, and crisp, with a delicious vein of mineral.

PAIRINGS
This is the perfect wine to pair with shellfish, as well as with fried fish and spaghetti with roe.



SERVING TEMPERATURE
8-10°C



SIZE
0,75 L