



  
SIZE  
0,75 L

INTEGRALI

# NATYR INSOLIA

Terre Siciliane IGT

OUR FORTHRIGHT INTERPRETATION OF ORANGE WINE.



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  
In September



VINIFICATION AND MATURATION  
After the grapes are quality-selected and picked, the berries are gently cold-pressed and the must ferments spontaneously, with yeasts on the skins; no sulphites are added. The wine then matures sur lie for 24 months and in the bottle for an additional 12 months or so.



SENSORY PROFILE  
Appearing an intense gold colour, our Natyr Insolia offers fragrant impressions of spice and citrus that meld into candied orange, chamomile flowers, and orange blossom. Rich flavours and a tangy vein of mineral stand out on the palate, while the finish aromatically mirrors the bouquet.

PAIRINGS  
Natyr Insolia is the ideal accompaniment to traditional assortments of cold cuts and aged cheeses, and delicious with grilled salmon.



SERVING TEMPERATURE  
7°C