



Alliata Insolia IGT



CLASSIFICATION:

Terre Siciliane IGT.

GRAPE VARIETIES:

100% Insolia.

GROWING LOCATION:

Mazara del Vallo (Trapani), north west of Sicily.

VINEYARD:

Soil mixed from clays with pebbles to medium paste, altitude 650 - 820 ft a.s.l.

CULTIVATION - HARVEST:

Vertical trellised system with a medium-high plant density (5000 vines/ha).

MATURATION AND REFINEMENT:

Extremely soft pressing with membrane press, followed by static clarification of the must and fermentation at controlled temperatures (53°-55°F) on stainless steel tanks. Ageing for 4/5 months in stainless steel tanks in "sur lies" and later refinement in bottle for at least 2/3 months.

TASTING NOTES:

Colour: Light yellow straw colour, greenish reflection.

Nose: citrus fruites recalling orange blossoms.

Palate: Fresh, mineral and sapid.

ALCOHOL CONTENT: 12% vol.

RECOMMENDED PAIRINGS:

ESeafood and crostacean starter, fried fish.

SERVING TEMPERATURE: 46°-50°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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