

#### TERRITORY

#### PRODUCTION AREA

Western Sicily, in the provinces of Trapani and Agrigento

#### GRAPE VARIETY

Insolia

#### SOIL

Mixed calcareous-siliceous composition

#### ALTITUDE

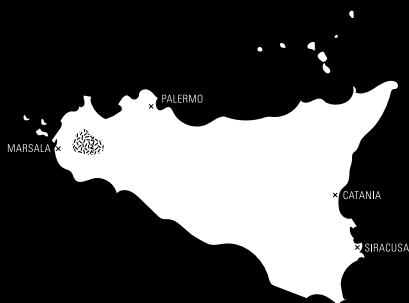
Above 300 metres msl

#### VINEYARD

Vertical shoot positioning trellised vines or bush-trained, with medium-high plant density per hectare

#### CLIMATE

Mild and wet winters with extremely dry and windy springs and summers with sharp differences in temperature



Insolia

#### TASTING NOTES

##### COLOUR

Bright straw yellow with greenish reflections

##### BOUQUET

Intense, pleasantly fruity, with notable character

##### FLAVOUR

Fresh, harmonious, and persistent. The wine conveys the same flavour as perceived by the aroma

# COLOMBA PLATINO

## INSOLIA



#### TYPE

White

#### CLASSIFICATION

Typical geographical indication (IGT Terre Siciliane)

#### HARVEST

By hand, from the 2nd to 4th week of September

#### VINIFICATION

Very soft pressing of the grapes. Only the first pressing must be used. Slow fermentation at 16° - 17° C for about 15 days and then long contact with yeasts

#### MATURATION

At controlled temperature

#### AGEING

At least one month in bottle in a temperature controlled environment

#### ALCOHOL CONTENT

12.0 % - 12.5 % vol.

#### SERVING TEMPERATURE

10° - 12° C

#### FOOD PAIRINGS

Excellent with shellfish, seafood and fish

#### STORAGE METHOD

In a cool and not excessively humid environment, away from light

#### LIFE

To be enjoyed young, preferably two years at most

#### FORMAT

75 cl

#### 1ST YEAR OF PRODUCTION

1959 harvest



DUCA DI SALAPARUTA



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