

DUETTO INSOLIA E CHARDONNAY

PRODUCTION AREA - Western Sicily, between the towns of Gibellina and Salemi.

GRAPE VARIETY - Insolia - Chardonnay

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed, prevalence of active lime and silicon.

ALTITUDE - around 300 meters m.s.l.

VINEYARD - Bush-trained with high plant density (over 4500 plants) per hectare.

CLIMATE - Mild and rainy winter, dry, hot and windy spring and summer with a good temperature difference.

HARVEST - By hand in the morning, at perfect ripeness last two weeks of August for Chardonnay and first two weeks of September for Insolia.

VINIFICATION - Very soft pressing using the solely the flower must. Slow fermentation at around 16°C for 15 days following prolonged contact with the yeasts.

AGEING - At the end of November the two wines are blended and allowed to rest, at controlled temperature, until the end of February to join their specific characters together. For at least one month in bottle at controlled temperature.

TASTING

Colour - Clear and bright pale yellow colour with greenish highlights.

Bouquet - Intense, rich with ripe fruit with highlights of citrus notes.

Flavour - Lively, very fruity with distinctive nuances lemon preserves.

ALCOHOL CONTENT - 11,5-12,0 % vol.

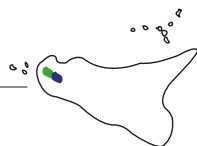
SERVING TEMPERATURE - 10°-12°C

RECOMMENDED WITH - Excellent as an aperitif, good accompaniment to light first courses and fish based main courses.

STORAGE - Very cool, away from direct sunlight.

LIFE - Within two years.

1ST YEAR OF PRODUCTION – 2011 harvest.



■ Insolia

■ Chardonnay