

# COLOMBA PLATINO



DUCA DI SALAPARUTA  
DAL 1824

PRODUCTION AREA - Western Sicily, towns of Salemi and Gibellina. Risignolo Estate.

GRAPE VARIETY - Insolia.

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed composition, mainly siliceous-clayey.

Altitude - about 300 meters above sea level.

VINEYARD - Vertical shoot positioning trellised vines, with a density of 4,500 plants per hectare and low yield (50 - 60 hl/ha).

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

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.

AGEING - At controlled temperature up to spring to favor the natural clarification. For at least two months in bottle at controlled temperature.

## TASTING NOTE

Colour - bright straw yellow with greenish highlights.

Bouquet - intense, delightfully fruity, with character.

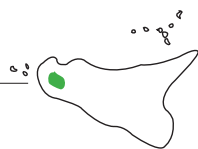
Flavour - fresh, balanced and persistent. Same scents perceived by the nose.

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

SERVING TEMPERATURE - 10° - 12° C.

RECOMMENDED WITH - Excellent with shellfish, seafood and fish.

1<sup>ST</sup> YEAR OF PRODUCTION - 1959 harvest.



■ Insolia

