

TERRITORY

PRODUCTION AREA

Central and western Sicily (Salemi)

GRAPE VARIETY

Insolia 100%

SOIL

Clayey - calcareous

ALTITUDE

More than 300 metres above sea level

VINEYARD

Bush-trained vines, high density of plants per hectare, over 5,000, with a low yield per plant (max 1.2 Kg)

CLIMATE

The 2016 vintage, which was marked by low rainfall in the winter and lower average temperatures than in previous years, was delayed by a fortnight compared to the average of recent years. A vintage with a remarkable bouquet and very distinct taste on the palate, which enhances an excellent varietal character



Insolia

TASTING NOTES

COLOUR

Golden yellow with tinges

BOUQUET

Great olfactory complexity. Noticeable floral notes of jasmine and orange blossom, along with delicate notes of crusty bread

FLAVOUR

Good acidity, long taste with a strong tannic structure



BIANCA DI VALGUARNERA 2016 HARVEST

TYPE

White

CLASSIFICATION

IGP Terre Siciliane

HARVEST

By hand, at full ripening from the second week of September

VINIFICATION

Soft pressing, static decanting of the musts and slow fermentation in choice oak barriques

AGEING

On the lees in barriques for at least 12 months. Since June 2018, in the bottle at controlled temperature

ALCOHOL CONTENT

13.5% by vol

TOTAL ACIDITY

5.90 g/l in tartaric acid

pH

3.50

DRY EXTRACT

27.5 g/l

ANNUAL PRODUCTION

4,000 bottles (750 ml)

SERVING TEMPERATURE

14°C

FOOD PAIRINGS

Excellent with smoked salmon, tuna and swordfish, mushrooms, quality fish and shellfish, medium-aged cheeses and tasty white meats

STORAGE METHOD

In a cool place (13° - 15°C) without excessive moisture

LIFE

More than 5 years, if stored in suitable wine cellars

FORMAT

75 cl bottle

1ST YEAR OF PRODUCTION

1987 harvest



DUCA DI SALAPARUTA

DAL 1824