

TERRITORY

PRODUCTION AREA

Central western Sicily, town of Salemi
(province of Trapani)

GRAPE VARIETY

Insolia 100%

SOIL

Clayey - calcareous

ALTITUDE

More than 300 metres above sea level

VINEYARD

Density of at least 5,000 plants per
hectare, with a low yield per plant

YEAR'S WEATHER

The 2019 vintage was marked by a fairly cool winter and spring. This seasonal pattern contributed to the fact that the various phenological phases of the vine were about 10 days behind the average of previous vintages. On the whole, it was a really good vintage, especially in terms of quality. However, a smaller quantity of wine was produced



Insolia

TASTING NOTES

COLOUR

Gold colour

BOUQUET

Elegant and strong on the nose. Floral notes of jasmine and orange blossom combine with fruity notes of peach and dried apricot, as well as hints of coconut and vanilla

FLAVOUR

This wine is elegant and well-balanced on the palate, well-structured and fresh, with a pleasantly long finish

BIANCA DI VALGUARNERA 2019 HARVEST



TYPE

White

CLASSIFICATION

Protected geographical indication (IGP) "Terre Siciliane"

HARVEST

By hand when fully ripe, from 6 to 7 September

VINIFICATION

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

MATURATION

On its lees in barriques for at least 12 months

AGEING

Since 18 June 2021, in the bottle at controlled temperature

ALCOHOL CONTENT

13.0% by vol

SERVING TEMPERATURE

14°C

RECOMENDED OPENING

Standard corkscrew

STORAGE METHOD

Bottle stored horizontally in a cool place without excessive moisture

1ST YEAR OF PRODUCTION

1987 harvest



DUCA DI SALAPARUTA

DAL 1824