

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

Sicilia DOC

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% by 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



CORVO

DAL 1824