

COLOMBA PLATINO

INSOLIA
SICILIA DOC



Duca di Salaparuta

PRODUCTION ZONE

TERRITORY
Western Sicily

SOIL
Mixed composition, predominantly siliceous-clay

CLIMATE
Mild and rainy winters, with very dry and windy springs and summers marked by strong temperature fluctuations

DENOMINATION
Sicilia DOC

GRAPE VARIETY
Insolia

HARVEST PERIOD
Between the end of August and the beginning of September

VINIFICATION AND AGING
After a gentle pressing of the grapes, the must ferments in stainless steel at a controlled temperature in contact with its own yeasts. The wine then ages in steel tanks for at least three months and in bottle for at least one month

TASTING NOTES
Bright straw-yellow color with greenish reflections; on the nose, notes of white fruit; fresh, harmonious, and persistent palate

FOOD PAIRING
Excellent with crustaceans, seafood, and fish-based dishes in general

AGING POTENTIAL
2 years

FIRST VINTAGE PRODUCED
Harvest 1959

ANALYTICAL DATA
Alcohol: 11,5% vol
Total acidity: 5.35 g/l
pH 3,18

BOTTLE FORMAT
75 cl

SERVING TEMPERATURE
6 - 8 °C



Poliedrica – Arrigo Musti, 2024

From the creative inspiration of Topazia Alliata, daughter of Duca Enrico and the last heir of the Alliata family to have managed the winery, Colomba Platino was born in 1959. Today, the line consists of a white wine from Insolia grapes, a red wine from Nero d'Avola, and a rosé from Frappato grapes, all presented with new labels inspired by *Poliedrica*, the artwork displayed in the Duca di Salaparuta cellars in Casteldaccia, dedicated by Maestro Arrigo Musti to Topazia Alliata.

On the label, the *Poliedrica* section represents Artemis, Goddess of the Hunt, Wild Nature, and the Moon—a symbol of independence and the quintessential feminine form. A tribute to the courageous and daring Topazia