

BIANCO TERRE SICILIANE IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 8 ha
Soil composition: calcareous, sandy-loam
Training method: espalier, Guyot pruning
Elevation: 1,574 ft a.s.l.
Vines/ha: 6,500 vines/ha
Exposure: South-East
Vines age: 10-15 years
Harvest time: beginning of September
First vintage: 1990
Production: 50,000 bottles



WINEMAKING & AGING

Varietal composition: 40% Cataratto, 40% Inzolia, 20% Grillo

Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 57 °F

Maceration

Technique: cold, on the skins
Length: 18 hours

Aging

Container: 40hl stainless steel tanks
Length: 5-6 months
In bottle: 3-4 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 4.3 g/l
Acidity: 6.3 g/l
Dry extract: 18 g/l



FOOD PAIRINGS

Excellent aperitif; ideal with fish and seafood.



TASTING NOTE

Pale straw yellow with greenish hues.
A pleasant bouquet on the nose with floral and vibrant fruit aromas, like white peach, citrus and exotic fruit.
On the palate, it is creamy, crisp and juicy, with generous fruit and excellent length.

PRODUCER PROFILE

Estate owned by: Colosi family
Winemaker: Pietro Colosi
Total land under vine: 90 + 12 ha in Salina
Winery production: 700,000 bts
Region: Sicily (Italy)

