

SALINA BIANCO IGP



VINEYARD & PRODUCTION INFO

Vineyard size: 3 ha
Soil composition: volcanic, medium texture
Training method: espalier
Elevation: 492 ft a.s.l.
Vines/ha: 5,000 vines/ha
Exposure: North-East
Vines age: 5-20 years
Harvest time: beginning of September
First vintage: 1990
Production: 20,000 bottles



WINEMAKING & AGING

Varietal composition: 50% Cataratto, 50% Inzolia
Fermentation

Container: stainless steel tanks
Length: 12 days
Temperature: 59-61 °F

Aging

Container: 30-50hl stainless steel tanks
Length: 5 months
In bottle: 3 months



TECHNICAL DATA

Alcohol: 12.5%
Residual sugar: 4.7 g/l
Acidity: 6.2 g/l
Dry extract: 20 g/l



FOOD PAIRINGS

Excellent aperitif; ideal with fish and seafood.



TASTING NOTE

Straw yellow with gold highlights.
The bouquet on the nose is very elegant, with notes of ripe and exotic fruits, white peach, and a typical sensation of Mediterranean scrub.
On the palate, it is fresh, flavorful, and fruity, confirming the aromas perceived on the nose. Long mineral finish.

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)

