INSOLIA TERRE SICILIANE IGT

2023 | White Wine



8028262000172

Case Size: 6

An intense fruity bouquet that almost jumps from the glass with apple & white flower notes. Fresh & balanced on the palate with stone fruit flavours & a harmonious, pleasant finish. Vinification:

Cold pressing with skins and first fermentation at a temperature of 8°C for around 8 hours followed by a soft pressing. Cold decanting and fermentation at 18°-20°C, period on the lees in stainless steel tanks for at least 4 months, followed by aging in the bottle.

Grape Varieties: Insolia

Classification: IGT Terre Siciliane | **ABV:** 12% | **Closure:** Glass Cap