

PITHOI

Insolia, Chardonnay



DESCRIPTION:

In ancient times "Pithoi" were anforas used for the fermentation of quality wines, they gave the wine special taste and scent. This intense and fruity scent wine comes from the blend of two important grape varieties, insolia and chardonnay. Combine with fish dishes, cheeses and delicate dishes.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

70% Insolia

30% Chardonnay

TRAINING SYSTEM:

Trained in the counter-espalier system and pruned by guyot method

AGE OF VINEYARD:

10 years

YIELD PER HECTARE:

100 Q.

VINIFICATION:

12h crio-maceration with skins and cold fermentation

AGEING:

3 months in steel and 1 month in bottle

ALCOHOL:

12,5% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

10° - 12°