

PITHOI

Insolia



DESCRIPTION:

In ancient times "Pithoi" were anforas used for the fermentation of quality wines, they gave the wine special taste and scent. Straw-yellow wine, typical fruity scent; intense and well balanced taste. Combine with fish dishes, cheeses and dainty dishes.



CLASSIFICATION:

I.G.P Terre Siciliane

VINEYARD LOCATION:

Hyblean Hills

SOIL AND ALTITUDE:

Red sandy soil, 170 m. asl

GRAPES VARIETIES:

100% Insolia

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% vol.

FORMATS:

bottle cl. 75

SERVING TEMPERATURE:

10° - 12°