



Paternò di Vittoria®



Insolia I.g.p. Terre siciliane

Classification:
I.g.p. Terre siciliane

Grape varieties:
100% Insolia

Production area:
Vittoria (RG) - Eastern Sicily

Farming system of the vineyard:
espalier vineyard

Vinification:
manual harvest at the right time of maturity; 1 cold maceration on the skins for 12 hours and 16 C° fermentation

Ageing:
1 month in steel tank, 1 month in bottle

Alcoholic content:
12,00%

Colour:
straw – yellow

Bouquet:
delicate and pleasantly fruity

Flavour:
dry with a lingering finish

Food and wine pairing:
fish dishes and soups, vegetable soups

Serving temperature:
10°-12° C

