

Single Varietal



EVRO'

INSOLIA / DOP SICILIA BIO // PATTI PICCOLO - ALCAMO

Evrò is named after the Queen Bianca from Navarra, better known as "Regina Bianca" (White Queen). White are also the grapes that give origin to this monovarietal Insolia

TRAINING

Production Area - **Alcamo (TP)**
Location of the vineyards - **Patti Piccolo**
Grape Varieties - **insolia**
Exposition - **north, north east**
Altitude - **350 meters above the sea level**
Soil type - **loamy**
Planting year - **1975**
Planting density vine per hectar - **3.700**
Training system - **vertical trellis**
Pruning - **guyot**
Yield per plant - **1,80**
Harvest period - **first part of September**
Harvest system - **manual**

VINIFICATION

Press - **soft pressing**
Fermentation equipment - **steel fermenter**
Fermentation temperature in °C **15-16**
Duration of the fermentation in day - **8**
Malolactic fermentation - **no**
Maturation in steel vessels - **6 months**
Bottling period - **1 month**

OENOCHEMICAL CHARACTERISTIC

Alcohol % by Vo **13**
Residual sugar

ORGANOLEPTIC CHARACTERISTIC

Colour - **straw-yellow**
Bouquet - **citrusy notes and marked apple scent**
Sapore - **dry with good body and pleasant structure**

A seductive wine. It is wonderful as a break and also a nice aperitif. It's a perfect companion to seafood, oysters, lobsters and caviar

EVRO'

Insolia Bio

Sicilia DOP / Patti Piccolo - Alcamo

Ideal service temperature 10 °C

RALLE 1860