

# 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 **2,16 g/l**

### 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

RALLO 1860