

# Single Varietal



**EVRO'**

Insolia Bio

Sicilia DOP / Patti Piccolo - Alcamo

# evrò

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 (Kg) - **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 **1,96 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

Ideal service temperature **10 °C**

**RALLO** 1891