

# CORVO BIANCO



PRODUCTION AREA - Hills of central and western Sicily.

GRAPE VARIETY - Insolia and Chardonnay

TYPE - White.

CLASSIFICATION - Typical geographical indication (IGT Terre Siciliane).

SOIL - Mixed composition.

ALTITUDE - From 150 to 400 meters above sea level.

VINEYARD - Vertical shoot positioning trellised vines with medium-high plant density per hectare (4.500 units).

CLIMATE - Insular, with mild winters and hot, dry summers.

HARVEST - At full maturation (from the 2nd to the 4th week of September).

VINIFICATION - Soft pressing with horizontal membrane presses. Yield in free run wine less than 60% of the grapes. Low-temperature fermentation at approx. 17° C.

AGEING - At controlled temperature until spring to enable natural clarification. For at least two months in bottle at controlled temperature.

## TASTING NOTE

Colour - bright straw yellow with clear greenish hints.

Bouquet - intense, fruity and Mediterranean.

Flavour - fresh, lively, with nice acidity, round and well-bodied.

ALCOHOL CONTENT - 11,5 % - 12,0 % vol.

SERVING TEMPERATURE - 8° - 10° C.

RECOMMENDED WITH - Perfect with appetizers, recommended with vegetables and fish dishes

STORAGE - In a very cool place (13°-15°C), with low humidity and away from light.

LIFE - To be enjoyed young, preferably within one or two years at most.

1<sup>ST</sup> YEAR OF PRODUCTION – 1824 harvest.



■ Insolia

