

*Created for the first time in 1959 by Topazia Alliata, this elegant white is fresh, flavorful and well structured. It is one of the best known whites for Sicilian wine lovers and clearly shows the close connection with its Sicilian roots.*

- What:** 100% Insolia
- Where:** Trapani Province / Average 1,000' – 1,400' in elevation
- Vineyards:** Mixed Clay and silica soils, farmed sustainably  
Vertical Shoot Trellis with high density planting  
Low yield, 50 hL / hectare
- Harvest:** mid-late September
- Cellar:** Soft pressing, free run juice; extended fermentation at Low temperature 60-65 ° F for 15 days to preserve fresh fruit flavors. Stainless steel sur lees for 2 months
- Taste:** Fresh citrus with delicate salinity from the effects of the sea  
Light, crisp and clean finish



**INSOLIA**  
(een-tso-lee-ah)



**WHAT IS IT?**

A crisp, dry white wine. It is moderately aromatic, and tends to display nutty, citrusy characters with herbal notes. **THINK SAUVIGNON BLANC.**

**WHAT DOES IT TASTE LIKE?**



**WHAT DOES IT PAIR WITH?**



**COLOMBA PLATINO**