



Angimbé

Sicilia DOC

70% Insolia, 30% Chardonnay. Vineyards cultivated on hills at 700m asl, South-East exposure for Insolia, East exposure for Chardonnay, at a density of 5000 plants per hectare and yield of 60 hectoliters per hectare. Manual harvest into cases in the first 10 days of September.

Vinification

Cold pressing with skins for 12 hours at 8°C, pneumatic pressing, cold decanting, fermentation at 18°-20°C, period in stainless steel tanks on the fine lees for 4 months, followed by aging in the bottle.