

CANTINE
COLOSI

COLOSI BIANCO Terre Siciliane IGP

WINE DESCRIPTION

Cantine Colosi has been part of the wine industry for three generations. The winery's bottling is done in Giammoro (Messina), Sicily. With the help of his father, Piero Colosi oversees all aspects of the wines, from vinification to bottling and plays an active role in the marketing of the Colosi name at home and abroad.

TASTING NOTES

Pale, straw yellow color with greenish hues. Pleasant bouquet on the nose with flowers and vibrant fruit aromas, like white peach, citrus and exotic fruit. On the palate it is creamy, crispy and juicy, with generous fruit and excellent length.

FOOD PAIRING

Excellent aperitif; ideal with fish and seafood.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Terre Siciliane IGP
Vineyard size:	8 Ha
Soil composition:	Calcareous, sandy-loam
Training method:	Espalier, Guyoy pruning
Elevation:	480 m a.s.l.
Vines/hectare:	6,500
Exposure:	South east
Age:	10- 15 years
Harvest time:	Beg. of September
First vintage:	1990
Production:	50,000 bottles

WINEMAKING & AGING

Varietal composition:	40% Cataratto, 40% Inzolia, 20% Grillo
Fermentation container:	Stainless steel tanks/12 days at 14 °C
Maceration technique:	Cold, on the skins for 18 hours
Type of aging container:	Stainless steel tanks of 40 Hl
Length of aging before bottle:	5-6 months
Length of bottle aging:	3-4 months

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	4.3 g/L
Acidity:	6.3 g/L
Dry extract:	18 g/L



PRODUCER PROFILE

Estate owned by:
Colosi family
Winemaker: Piero Colosi
Total acreage of vine: 25
Winery Production: 700,000 bottles
Region: Sicilia

