



Wijnfiche

Feudo Solaria – Sulleria Bianco | IGT Sicilia oxidatieve type Italy (SICILIA) – 2021

Domain

Feudo Solaria

Founded in 1887, with a constant objective for already five generations: quality. The company is based in Milazzo in the north-eastern part of Sicily, on the Tyrrhenian coast of the province of Messina, opposite the Aeolian Islands. The special territory abruptly changes from coastal plain to high hills. Since 1999, the wine cellar has been completely modernized with the most advanced technologies. Every wine is the result of historical research of traditions combined with technological solutions.

Vinification

The grapes are harvested at night, when it is cooler and their aromas are better preserved. The three varieties mature at different times and are vinified in different ways. The Grillo and Catarratto undergo a short cold maceration (4-6 hours) after which they are fermented (18 days) and matured for 8 months in new French oak barrels. The malolactic fermentation is used. The Inzolia pigeon is fermented and raised in stainless steel tanks. The wine is then assembled and bottled and stays in the bottle for a further 10 months.

Taste

Intense yellow-orange color. In the nose a toasted touch with citrus, exotic fruits, spiciness and some butter. On the palate complex style with oranges, fruit and spices. Very special wine of the slightly oxidative type and with a long final.

Food pairing

Cheese - spicy, Fish - smoked, Pasta - with pesto

General information

Type: White wine

Grape varieties: Inzolia (40%), Grillo (30%), Catarratto (30%)

Viticulture: Traditional

Storage (years): + 7-10

Serving temperature: 14-16°C

