Wijnfiche

Feudo Solaria - Sulleria Bianco | Sicilia DOP oxidatieve type Italy (SICILIA) — 2024

Domain

Feudo Solaria

Since its foundation in 1887, Feudo Solaria has been dedicated to a continuous pursuit of quality and authenticity for five generations. Based in Milazzo, in northeastern Sicily, the vineyards stretch along the Tyrrhenian coast of the province of Messina, with the Aeolian Islands on the horizon. The distinctive landscape, where the coastal plain gives way to rolling hills, provides a unique terroir for viticulture. Here, centuries-old traditions and expertise in Sicilian winemaking are combined with modern viticultural and cellar techniques. The winery has been completely modernised and equipped with advanced technology. The result is a harmonious balance between tradition and innovation, with the character of the terroir and the individuality of the grapes remaining at the heart of every wine.

Vinification

Picked during the night, the crop was refrigerated before the operations of de-stemming and pressing. The three varieties ripen in different periods and were fermented and aged differently: Grillo and Catarratto went through a short (4-6 hour) cold maceration and then fermented for 18 days in small oak barrels where it remained on its lees for eight months and was put through a complete malolactic fermentation. The Inzolia, instead, fermented and aged in stainless steel tanks. After blending and bottling, the wine aged for ten months.

Taste

Golden yellow wine that shows toasted aromas along with notes of citrus and tropical fruit and lightly buttery sensations. Fresh and savory on the palate, it is long and persistent as well. Already pleasurable, it shows an important aging potential, the promise of excellent future evolution.

Food pairing

Pasta | Fish - smoked | Pasta alla Norma | Ravioli - with mushrooms and truffle | Cheese - halfhard

General information

Type: White wine
Grape varieties: Inzolia (40%), Catarratto (30%), Grillo (3%)
Viticulture: Traditional
Storage (years): + 5-7
Serving temperature: 14-16 °C
Taste profile: Oxidative

