



SULLERIA WHITE



TECHNICAL SHEET

Appellation:	Sicilia - Indicazione Geografica Tipica (IGT)
Production Area:	Contrada Sulleria – Rodì Milici
Type of Soil:	Medium-textured. Rich in nutritive elements (potassium, magnesium, calcium, iron, zinc)
Grape Varieties:	Inzolia – Grillo – Catarratto
Blend of Grapes:	40% Inzolia – 30% Grillo – 30% Catarratto
Training System:	Head training
Vines per Hectare:	5.000
Yield per Hectare:	50 Quintals
Yield per Vine:	Kg 1
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.
Aging:	Eight months in oak barrel Ten months in bottle

ANALYTICAL DATA

Alcoholic Content:	13% Vol.
Total Acidity:	5,1
Residual Sugars:	< 2 g/l

ORGANOLEPTIC FEATURES

Color:	Golden yellow
Bouquet:	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
Serving Temperature:	14° - 16°
Suggested Glass Type:	Tulip
Serving Suggestions:	Perfect with smoked fish, pasta dishes of the Sicilian cuisine such as “pasta alla Norma” (with tomatoes, fried eggplants and aged ricotta), mushroom terrines, sauces and elaborate white meat dishes, medium aged cheeses.
Aging Potential:	6-7 years

SCORES

I Vini di Veronelli 2017:	90/100
Luca Maroni:	88/100