

DAL 1697

# SANTA TRESA

## Insieme Bianco Terre Siciliane IGP

Insieme Bianco combines **Albanello**, a native Sicilian variety revived thanks to our experimental vineyard project, with **Zibibbo** and **Fiano**, which thrive in the ideal climatic conditions of Santa Tresa.

**Grapes** 55% Albanello, 35% Zibibbo, 10% Fiano

**Harvest** The grapes are **hand-harvested** in 15 kg crates between late August and the first half of September.

**Vinification** The harvested grapes are stored in a **refrigerated room** overnight to lower their temperature to 6-8°C. The following day, they are carefully destemmed and gently pressed to obtain a top-quality free-run must. **The Fiano must undergoes cold maceration** in a press for about 6 hours. Subsequently, the three musts rest overnight in tanks at around 10°C to allow the natural static sedimentation of all solid particles. Fermentation follows in **stainless steel** at a temperature of approximately 17-19°C for 10-12 days, except for a portion of Albanello (around one-third), which is fermented in **terracotta amphorae**.

**Ageing** After fermentation, part of the Albanello continues ageing in **terracotta amphorae**, while the other varieties are transferred to **stainless steel tanks** for *sur lie* ageing with frequent stirring of the fine lees for at least four months before blending.

**Tasting notes** A **straw-yellow colour** with **green highlights**, *Insieme Bianco* reveals a **complex fruity bouquet** on the nose, reminiscent of yellow-fleshed fruits, citrus—including candied lemon—and hints of Mediterranean spices and flowers. On the palate, it is **smooth and complex**, with an intriguing structure, perfectly balanced by the acidity, giving **freshness** throughout the palate, leading to a **long and persistent finish**.

**To serve** It pairs beautifully with fresh **Mediterranean-flavoured dishes**, such as fish and shellfish. It should be served at a temperature of 10-12°C.



*Insieme is from Sicily where the perfect climate and soils combine to create interesting wines, which reflect the typical Sicilian exuberance and infectious love of life.*

