



Wijnfiche

Feudo Solaria – Sulleria Bianco | Sicilia **DOP oxidatieve type** **Italy (SICILIA) – 2024**

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

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

