

NICOSIA

# FALDE INSOLIA VIOGNIER - CARRICANTE

WHITE WINE • TERRE SICILIANE INDICAZIONE GEOGRAFICA TIPICA



Falde represents the two most suitable wine-making areas of the eastern Sicily, thanks to the perfect match of two fine native grape varieties with an international variety magnificently adapted to the Sicilian climate. Made with Insolia and Viognier grapes, coming from hilly, predominantly sandy soils, and Carricante grapes grown at high altitude on lava soils, rich in minerals, this wine has an intense fruity and floral bouquet, and a fresh, soft and aromatic taste.

Grape varieties                      Insolia - Viognier  
   Carricante

Alcohol content                      12,5% vol.

## Vineyards

Insolia and Viognier grapes are grown on sandy textured soils situated at about 200 m a.s.l. in south-eastern Sicily; Carricante grapes come from volcanic soils, very rich in minerals, located at about 600-700 m a.s.l. on the slopes of Mount Etna.

## Harvest

Late August-early September (Insolia and Viognier)  
- early October (Carricante).

Maceration: the carefully selected grapes are cold macerated for 24 hours; after destemming, they are pressed softly.

Fermentation: the juice is left to ferment at a controlled temperature of 15-18°C for approximately 20-25 days.

Ageing: in stainless steel vats on fine lees and approximately 2 months in the bottle.

## Tasting notes

Color: brilliant straw-yellow colour.

Nose: intense and citrusy bouquet with floral hints and notes of exotic fruit.

Palate: freshness, savouriness and aromatic taste, with great pleasantness and balance.

Food Pairings: excellent as an aperitif, it pairs well with raw fish, white meats, grilled vegetables and fresh cheeses.

Serving temperature: 10-12°C.



ANNOTATIONS