

QUARANTANNI BIANCO RISERVA

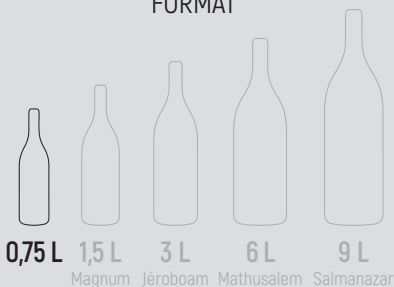
D.O.C. Sicilia
70% Grillo, 30% Zibibbo



ALCOHOL CONTENT
12,5% Vol.

SERVING TEMPERATURE
10-14° C.

FORMAT



AWARDS

VINTAGE 2021
CONCOURS MONDIAL BRUXELLES 2024 **86,70 Pts**

VINTAGE 2019
MUNDUS VINI 2021 **Gold Medal**

VINTAGE 2018
MUNDUS VINI 2020 **Silver Medal**

VINTAGE 2017
LUCA MARONI 2020 **99 Pts**

Created to celebrate 40 years of production activity at Colomba Bianca, this wine is an ambassador of the Sicilian territory. The Grillo and Zibibbo grapes, carefully cultivated in the sun-drenched hills of Salemi, capture the essence of the terroir. The connection with the land is evident in every sip, conveying the millennia-old history of Sicilian vineyards, the passion of our winemakers, and the winemaking secrets passed down from father to son.

A highly prestigious label, at the top of Colomba Bianca's quality pyramid, it is the result of a careful selective harvest in the vineyard, in a medium to high hill area within the Salemi wine region.

AGRONOMIC DATA

ANNUAL PRODUCTION

5.000 bottles.

VITICULTURE

Sustainable/integrated farming.

VINEYARD LOCATION

Salemi.

ALTITUDE

450 m.a.s.l.

SOIL

Chalky-calcareous.

EXPOSURE

North-South.

TRAINING SYSTEM

Guyot.

PLANTS/HA

3.300.

YIELD Q/HA

80.

HARVEST

Manual. Second decade of September.

OENOLOGICAL DATA

SULPHITES CONCENTRATION: Low sulfite content, 50% of the maximum limit.

VINIFICATION: The grapes are harvested manually in 15 kg crates, with great care to preserve the integrity of the fruit and respect the unique characteristics of the terroir. Gentle pressing helps maintain the aromas and the natural acidity of the musts. Subsequently, the must undergoes static clarification for 24 hours at 12°C before starting the fermentation process,

which is essential to enhance the varietal characteristics. The wine is then aged in 500-liter barrels for about a year, during which periodic bâtonnage is carried out to promote yeast integration and minimize the use of sulfites.

REFINEMENT IN BOTTLE: 2 months before commercialization.

AGEING POTENTIAL: Suitable for evolution over time.



COLOUR

Golden yellow.



BOUQUET

An enveloping bouquet of white flowers and citrus dances delicately in the nose, introducing notes of lemon, ripe peach, and a subtle mineral undertone.



TASTE

The balance between lively acidity and soft roundness creates a vibrant palate, with hints of tropical fruit, roasted almonds, and a persistence that invites a second sip.



FOOD MATCHING

Perfect paired with fish couscous, enriched with seafood and Mediterranean spices. Its versatility makes it an ideal companion for special dinners and celebratory moments.