

RESILIENCE INSOLIA



Freshness, identity, enjoyment. An Insolita pure that shows to the best the varietal character of an old Sicilian vine, whose natural environment relies on the Western Sicily coasts. Grapes are hand harvested and processed in an oxygen-free environment, the soft pressing ensures the respect for the scents and for the acidity of the resulting must. Fragrant, mineral, Resilience Insolita is characterised by elegant notes of tropical fruit and hints of orange-blossom and citrus fruit. Medium-bodied and delicate, which make it a versatile white wine of absolute finesse.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Straw-yellow with green reflections.



BOUQUET: Intense and strong on the nose. Orange-blossom and jasmine notes are enriched by hints of yellow plum and citrus fruit.



TASTE: The mouthfeel is gentle and delicate, with an excellent balance between sapidity and acidity. The persistent finish enhances the drinkability of the wine.

HOW TO TASTE IT

FOOD MATCHING: Great with appetizers. It also pairs well with fried fish and fish carpaccio.

RECOMMENDED GLASS: Medium-sized glass, narrowing at the rim.

SERVING TEMPERATURE: 8-10°C.

ON THE MARKET

ORIGIN OF THE NAME: It is a project of old vineyards, mainly located in Valle del Belice area. The name celebrates the resilience of some Colomba Bianca visionary wine growers, who planted these vineyards in the areas affected by the earthquake of 1968 in Valle del Belice. Today, the vineyards are up to 50 years old.

ANNUAL PRODUCTION: 15.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Sustainable/integrated farming.

GRAPE VARIETY: 100% Insolita.

VINEYARD LOCATION: Valle del Belice.

ALTITUDE: 100-400 m.a.s.l.

SOIL: Chalky.

TRAINING SYSTEM: Free-standing alberello system.

PLANTS/HA: 2.500-3.000.

YIELD Q/HA: 70.

HARVEST PERIOD: Second and third decade of September.

HARVEST METHOD: Manual in 10-15 kg crates.

OENOLOGICAL DATA

ALCOHOL CONTENT: 13% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 40% of the maximum limit.

VINIFICATION: Grapes are hand harvested in 15 kg crates and quickly processed in order to maintain the unique features of the fruit, honouring the territorial origins. The soft pressing ensures the respect for the aromas and the natural acidity of the musts. Then, clarification takes place at 12°C for 24 hours, followed by fermentation. The ageing in steel tanks for 4 months with frequent bâtonnages is useful to maintain regular suspension of the noble lees and restrict the usage of sulphites.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 4 years.

VINTAGE 2019



**BERLINER WINE
TROPHY - 2020**
Gold Medal



**MUNDUS VINI
2020**
Gold Medal

VINTAGE 2018



**BERLINER WINE
TROPHY - 2020**
Gold Medal