



VITESE LUCIDO

Virtuosity, authenticity, lightness. A 100% organic Lucido of absolute value and elegance, full-bodied with enticing notes of aromatic herbs, rosemary and sage. Such varietal characteristics best describe an autochthonous Sicilian vine with a strong personality, cultivated only on high hills. Among the main representative labels of Colomabianca production specialization, Vite Lucido is characterised by a refreshing and sapid bouquet of white pulped fruit. Pleasant, fine and easy to drink.

DENOMINATION: D.O.C. Sicilia.

SENSORIAL ANALYSIS



COLOUR: Limpid straw-yellow, clear and smooth.



BOUQUET: Pleasing notes of yellow fruit, apricot and peach marry enticing scents of aromatic herbs, such as rosemary and sage, with the mildest touch of inviting citrus-fruit flavour.



TASTE: Light-bodied thanks to the aromatic range of fruit and flavours. Vivid and delightfully fresh. The brief savoury on the mouth perfectly balances the sweetish tones. A direct wine, with a good balance.

HOW TO TASTE IT

FOOD MATCHING: Ideally served with fish-based first and main courses. It also pairs with white meat and vegetable cream.

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

SERVING TEMPERATURE: 8-10°C

ON THE MARKET

ORIGIN OF THE NAME: It derives from the homonymous farm located in Vita, municipality in Trapani.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Lucido.

VINEYARD LOCATION: Vita-Segesta.

ALTITUDE: 400 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Espalier with Guyot pruning.

PLANTS/HA: 4.000.

YIELD Q/HA: 100.

HARVEST PERIOD: Around the first and second decade of September.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

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

VINIFICATION: Soft pressing of grapes, clarification of the must at 12°C for 24 hours. Fermentation takes place at 16°C using selected yeasts. Ageing in stainless steel tanks for about 5 month.

REFINEMENT IN BOTTLE: 3 months before commercial release.

AGEING POTENTIAL: 2 years.

VINTAGE 2021



**BERLINER WEIN
TROPHY
WINNER TASTING
2022**
Gold Medal