

dal 1882
AVIDE
Sicilia. Vigneti e Cantine

LACRIMAE BACCHI

Passito di Insolia I.G.T. Sicilia



Alcohol Content:	14,50%
Grapes varieties:	Insolia 100%
Training system:	espalier of 2,20x0,80 mt.
Soil:	silt loam
Production area:	Pirrerà
Altitude:	210 mt.
Yield:	40-60 q.li/Ha
Vinification:	in the presence of grapes
Fermentation:	termo-regulated
Ripening:	12 months in oak barriques
Refinement:	12 months in bottle
Bottle:	"Bordolese" 375 ml con tappo in sughero
Empty weight:	400 gr
Capsule:	termoretractable
Packed:	in cases, packaging of six cases each
Conservation:	bottles to be laid in a repair environment with temperature under control 15-16°
Temperature served:	15-16°

A strong straw yellow coloured wine. It displays remarkable honey and apricot fragrances. Full bodied, sweet and velvety. Ideal for meditation.