

dal 1882
AVIDE
Sicilia. Vigneti e Cantine

MARIASTELLA

Insolia I.G.T. Sicilia



Alcohol Content:	12,00%
Grapes varieties:	Insolia 100%
Training system:	vertical trellis 2,50x1,25 mt.
Soil:	clayey
Production area:	Pirrerà
Altitude:	190 mt.
Yeald:	100 q.li/Ha
Vinification:	white vinification with soft pressing
Fermentation:	termo-regulated
Bottle:	"Borgognotta" 750 cc with cork
Empty weight:	620 gr
Capsule:	termorectable
Packed:	6 bottles pack
Conservation:	bottles to be laid in a repair environment with temperature under control 14°
Temperature served:	12-14°C

Bright yellow in colour, with a nose clearly characterized by the grape, fruity and well - balanced, with a very delicate taste and a prevailing sensation of pineapple and Golden Delicious apple.