



INSOLIA TERRE SICILIANE I.G.T.

Born from 100% Insolia grapes, this white wine expresses the typical Mediterranean elegance of the variety, grown in high-altitude vineyards, ideal for ensuring aromatic concentration and finesse.

Vinification begins with a cold maceration of the free-run must at 8°C for about 8 hours, a technique that preserves freshness and fragrance. This is followed by a gentle pressing and then a cold settling before fermentation, carried out at 18–20°C to enhance the most authentic varietal profile.

The wine then rests for at least 4 months on fine lees in steel, gaining structure and complexity, before completing its journey with bottle aging.

In the glass, it presents itself as harmonious, clear, and coherent — a luminous expression of Insolia in its most genuine and territorial form.

Grapes: Insolia 100%

Alcohol: 12.5%

Format: 0.75l

Info: Contains sulfites – Product of Italy

THE PRICE INCLUDES

A case of six bottles per item, with delivery to the villa.

THE PRICE DOESN'T INCLUDE

Any items not explicitly listed under "The price includes".

IMPORTANT

Deliveries are made Monday to Saturday (excluding Sundays and public holidays), depending on the check-in date. The sale of alcoholic beverages is restricted to adults aged 18 and over. Emma Villas and its appointed partners may request an identity document at the time of delivery or when the items are made available at the villa. If suitable proof of age is not provided, the delivery will not be completed.



WWW.EMMAVILLAS.COM