

Colomba Bianca 'Gazzera', Sicily, Catarratto Inzolia 2017



Perfumed and vibrant with a hint of creamy ripe pear and fresh orange zest enhanced by spicy ginger notes.

Producer Note

Established in 1970, Colomba Bianca is the largest Sicilian grower cooperative and the biggest Italian producer of organic wine, with more than 1,800 hectares dedicated to organically farmed vines. Colomba Bianca also has a further 7,500 hectares of vineyard, growing indigenous and international varieties. Despite their size, they engage a philosophy of micro-viticulture and micro-winemaking to ensure the ultimate precision, quality and expression of terroir. The stunning range of single variety and innovative blends are tailor made under the watchful eye of head winemaker Mattia Filippi. Dynamic and passionate, the Cantine is constantly evolving with investments in the vineyards and in the technology of their five specialist wineries. With their sights firmly fixed on the future of Sicilian wine, Colomba Bianca is rapidly becoming one of the leading names in organic winemaking in Italy.

Vineyard

Catarratto is one of the most widely planted native varieties in Sicily and is renowned for its bright, full bodied and lemony wines. Inzolia also a native grape to Sicily, which was traditionally used for fortified Marsala wines, but has come into its own producing modern, crisp, dry and aromatic wines. Here in these sun-drenched vineyards, the highest standards are attained through the use of innovative technology and the careful process of mapping the terroir according to the weather patterns, harvesting time, soils and vine age. The grapes undergo a sensory analysis and are hand harvested at the optimum maturity levels, according to the terroir and microclimate of the vineyard. They are then harvested into 20kg containers, to prevent the grapes from being prematurely crushed. The vineyards are made up of distinct soil and climate conditions and range from sea-level up to 700 metres above sea level, imparting subtle complexity into the wine.

Winemaking

The grapes were hand-picked at their optimum maturity and then vinified in small stainless steel tanks to retain the freshness and purity of fruit of the Catarratto and Inzolia varieties. A soft pressing of the must took place at 12°C for 24 hours, followed by fermentation at 16°C with selected yeasts. The wine rested in tank for five months, preserving all the aromatics, prior to release.

Tasting Note

Catarratto and Inzolia, two of Sicily's native grape varieties are blended together in this beautiful and easy drinking white wine. Perfumed and refreshing, with a hint of lemon and pistachio nuts.

Serving Suggestion

A lovely apéritif wine or the perfect match with grilled fish with a twist of lemon.

Grape

Catarratto 65%, Inzolia 35%



Winemaker:	Mattia Filippi & Francesco Asaro
Region:	Sicily
Sub region:	Terre Siciliane
Country:	Italy
Alcohol:	12.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	N/A
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	52925171
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap