



Harvest

The first half of September.



Terroir and altitude: 700 meters above sea level

Insolia is made from grapes grown in medium-textured soils at an altitude of 700 meters. This ideal location ensures the grapes ripen perfectly, whilst the varied exposures and diverse microclimates contribute to the wine's complexity.



Winemaking and ageing

Following a careful selection of the grapes, soft pressing takes place. Fermentation occurs in temperature-controlled stainless steel vats. The wine is aged on the lees in stainless steel vats for 3 months and then in the bottle for at least 2 months.



In the glass, it displays a light, bright straw-yellow colour, with subtle greenish-silver highlights that emphasise its freshness and expressive clarity.



The bouquet is intense and refined, opening with floral notes reminiscent of acacia, jasmine and orange blossom. The citrus component is expressed through notes of cedar zest, lemon leaf, mandarin and kumquat, which lend the bouquet a lively, bright character. The fruit notes unfold with Fortune plum, yellow mountain peach and banana, whilst hints of wild strawberry and rosemary flower complete the aromatic profile with a delicate Mediterranean nuance.



On the palate, the wine is enveloping and harmonious, underpinned by a lively freshness that enhances its gustatory tension. The sensation is full and rounded, with a continuous, dynamic progression that accompanies the sip with balance and precision. The flavour profile unfolds naturally, maintaining a balance between breadth, vigour and definition. The finish is long, savoury and pleasantly persistent, with a clean finish that prolongs the wine's brightness.



The altitude of 700 meters above sea level plays a key role in the wine's balance, allowing the grapes to develop a vibrant aromatic intensity without losing any of their freshness. The cool climate and significant daily temperature variations help preserve the wine's natural acidity, whilst the mineral-rich soil helps to enhance its depth and savoury character.



A bright and captivating high-altitude Bianco, combining floral elegance, aromatic richness and a lively palate in an authentic expression of the grape variety. Its harmonious profile, well-defined freshness and natural drinkability come together to create a wine that clearly expresses the connection between terroir, altitude and expressive finesse.



8°



12.5 %



CAMPAIGN FINANCED ACCORDING TO EU REG NO. 2021/2115



MINISTERO DELL'AGRICOLTURA
DELLA SOVRANITÀ ALIMENTARE
E DELLE FORESTE

