

## Colomba Bianca, Kore, Sicily, Grillo 2015

Bursting with Sicilian sunshine, this fragrant wine has lifted aromas of sun-ripened citrus and tropical fruits with a mouthwatering finish.

### Producer Note

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Established in 1970, Colomba Bianca Cantine 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 quickly becoming one of the leading names in organic winemaking in Italy.

### Vintage

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2015 may be considered as one of the best vintages in Sicily, in the past decade.

### Vineyard

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Grillo is the illustrious grape of Sicily and here it is produced from chalky, south-facing vineyards from the southwestern part of the island. 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.

### Winemaking

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The grapes were handpicked at their optimum maturity and then vinified in small stainless steel tanks to retain the freshness and purity of fruit of the Grillo variety. 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 four months with yeast contact imparting a richness to the texture whilst preserving all the aromatics.

### Tasting Note

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Bursting with Sicilian sunshine, this fragrant wine has a lifted bouquet of sun-ripened citrus and tropical fruits. Dry and crisp on the palate with a ripe roundness leading to a refreshing finish.

### Serving Suggestion

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A refreshing aperitivo that accompanies fresh fish dishes, pasta with a cream sauce or a walnut rolled goats cheese with honey.

### Grape

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Grillo 100%



Winemaker:	Mattia Filippi & Francesco Asaro
Region:	Sicily
Sub region:	Sicilia
Country:	Italy
Alcohol:	13%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	3.6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	Yes/No
Product Code:	52935151
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Diam