



Insolia 2022 - Terre Siciliane IGP

Insolia is one of the oldest indigenous varieties cultivated in Sicily, displaying great freshness, endowed with flavor and elegance.

It is widely cultivated and its success has increased in the last two decades, although the real challenge is maintaining a delicate balance between phenolic ripeness and acidity.

Vineyard: The variety comes from a small vineyard (2 hectares only) at 250 m of altitude and marked by stony clay and limestone. The vineyard is located in Contrada Pozzillo, near Marsala. The vines average 20 years of age and are managed according to environmentally friendly agriculture practices, skipping any use of pesticides and herbicides. Guyot system. The only treatments performed are based on sulfur and copper, depending on the vintage. Yields: 60 Q/hectare.

Winemaking: In the cellar, Al Feu approach is hands off, avoiding technical manipulation. The hand harvested grapes (August 10) are immediately carried to the cellar. Destemming and crushing. Almost no skin contact (less than 24 hours). After the spontaneous fermentation triggered by indigenous yeast only, the wine is left into stainless steel vats to refine on its lees for about 8 months and then is bottled in spring. Unfiltered (and therefore suitable for vegans) unfiltered and completely unoaked!

Total production: 5.200 bottles. AbV: 13%. Total sulfites: 38 mg/l (free sulfites 12). Total acidity: 4,64 g/l. pH 3,42.

TASTING NOTES

Color | vibrant, straw yellow.

Aroma | elegant and complex with citrus and green pear wrapped a core of mineral and floral notes. The combination is an intriguing and charming bouquet.

Taste | fresh and rich without being cloying and retaining enough acidity. The strong mineral entry, almost salty, evolved into a powerful, long and well balanced finish. It's a liquid postcard from west Sicily displaying the Mediterranean influence at its best. Overall it's an intense mid weight wine, capable to age at least 4 years from the harvest.

FOOD PAIRING | Grilled swordfish, couscous with tuna and cherry tomatoes, clam pasta, grilled vegetables and white meats with sweet spices.

SERVING TEMPERATURE | 12-14 °C

SUGGESTED GLASS | medium balloon-shaped glass.

PRODUCER: Al Feu is a proud member of Vinnatur, the most radical uncompromising association of natural growers. The estate is transitioning to the organic certification which will be granted in 2023. Michele has only 8 hectares planted with vines (2 are still too young to produce any grapes) and produces roughly 12.000 bottles yearly. Al Feu's vision of life is pretty simple: only women can save the world and this is the reason why every label presents a pensive woman. We like this philosophy and we would like to add that natural wine can help to do its part!

Feu is the Sicilian noun for Feudo, meaning manor or small estate and Michele's Grandfather used to talk only in dialect!



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