

Biancoviola Aldo Viola 2018



The "Biancoviola" is a [white wine](#) obtained from a blend of Catarratto, Grillo and Grecanico, aged only in steel. It is a juicy and fresh expression that reflects in a genuine way the territory of Trapani. The aromas of Mediterranean scrub and citrus fruits anticipate a light and rich body, with a good personality and expressiveness. Organic Wine, made with old style artisanal methods

Characteristics

Denomination:	Terre Siciliane IGT
Grapes:	Grillo, Catarratto, Grecanico
Region:	Alcamo province, Sicily Italy
Alcohol content:	12.0%
Bottle Size:	75 cl Bottle
Vinification:	Fermentation with indigenous yeasts in steel tanks. Grecanico macerated on the skins for 4 weeks, wholebunch Catarratto and Grillo fermented separately and all are blended together later
Aging:	Some months in steel

Philosophy of production: Organic, Artisanal, No added sulfites or minimum, Indigenous yeasts

Sommelier's description:

Colour:	Intense straw yellow
Odor:	Scent Mediterranean and rustic notes of yellow fruits, citrus and aromatic herbs with marine sensations

Taste Elegant, juicy, delicate and fresh

To drink it at its best

Service temp. 8°-10°C

Glass: Medium open goblet

Perfect for young and medium bodied white wines which don't require excessive oxygenation to open. The opening, slightly tighter than the body of the glass, favors the concentration of aromas towards the nose, enhancing the perception of aromas and limiting the dispersion

When to drink

Wine good to drink now, but that can have a beautiful evolution after resting for a while in your cellar

You can easily cellar it for 2–3 years