

Egesta Aldo Viola 2017



"Egesta" by Aldo Viola is a white with a marine and Mediterranean profile made from Grillo grapes macerated on the skins for at least 6 months. It is a three-dimensional wine that is able to express the richness of the Sicilian land and the charm of the Mediterranean. The nose is perky and complex with hints of minerals, citrus and aromatic herbs. At tasting, freshness is the protagonist of a fine and pleasant texture, cheered up by a light tannin. Organic Wine, made with old style artisanal methods

Characteristics

Denomination:	Terre Siciliane IGT
Grapes:	Grillo 100%
Region:	Alcamo province Sicily (Italy)
Alcohol content:	13.5%
Bottle Size:	75 cl Bottle
Vinification:	Alcoholic fermentation in steel with indigenous yeasts and long maceration on the skins for 6 months. Complete malolactic
Aging:	Some months in steel tanks. Unfiltered and no adding sulphites

Philosophy of production: Organic, Artisanal, No added sulfites or minimum, Orange Wine, Macerated on grape peel, Indigenous yeasts

Sommelier's description:

Colour:	Deep golden yellow, with orange tints
Odor:	Scent Rich mediterranean notes of citrus fruits, candied, aromatic herbs and light mineral sensations

Taste Three-dimensional, fresh and marine with slight tannic friction

To drink it at its best

Service temp. 8°-10°C

Glass: Medium open goblet

Perfect for young and medium bodied orange wines which require a minimum 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 3-4 years