

Krimiso Aldo Viola 2017



The Krimiso is a Mediterranean and pleasantly salty white wine from Catarratto grapes, macerated on the skins for about 5 months in steel tanks. Its aromatic profile is rich in scents of citrus, yellow fruits and many aromatic herbs. On the palate it is fresh, savory and mineral, with light tannins on the finish. Organic Wine, made with old style artisanal methods

Characteristics

Denomination:	Terre Siciliane IGT
Grape:	Catarratto 100%
Region :	Alcamo province, Sicily (Italy)
Alcohol content :	12.5%
Bottle Size :	75 cl Bottle
Vinification:	Destemming, alcoholic fermentation in steel tanks with indigenous yeasts, maceration on the skins for 5 months and malolactic fermentation. Without added sulphites and without filtrations
Aging:	At least 5 months on the lees in steel tanks

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

Sommelier's description:

Colour: Intense golden orange yellow

Odor: Scent Mineral, rich and complex, with scents of citrus, yellow fruits and many aromatic herbs

Taste Savory, fresh, mineral and Mediterranean, pleasantly salty, with very light tannins on the finish

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

You can easily cellar it for 3-4 years