



Rallo Azienda Agricola, Evro Insolia, DOP Sicily, Italy, 2024

PRODUCER PROFILE

The Vesco family make fragrant wines, organically grown in a certified organic agriculture.

They represent the best and most typical style of winemaking in western Sicily: crisp Catarratto and perfumed, fresh Nero d'Avola from their hillside vineyards. Cantine Rallo have vineyards in three sites in western Sicily: Alcamo for Catarratto and Nero d'Avola; Marsala for Grillo and Pantelleria for the Zibbibo that makes their delicious Passito di Pantelleria. Their grapes tend to be picked earlier in the year than many of their neighbours which produces their customary bright, fresh style of wine.

VITICULTURE

The Insolia grapes come from the Patti Piccolo area of Alcamo and are grown on verticle trellis wires and pruned guyot. The vineyard faces a North, North east exposure and is on loam soils.

WINEMAKING

Soft pressing and fermentation in stainless steel at a controlled temperature for 8 days. No malolcatic fermentation, but a 6 month maturation in stainless steel.

TASTING NOTE

A straw yellow colour wine, with fresh citrusy notes and crisp apple. Persistent harmanious and mineral on the finish.

FOOD MATCHING

Seafood, oysters, lobster and caviar. Delicious!



Product code: 1631

TECHNICAL DETAILS

Varieties:

Insolia 100%

Features:

Vegetarian
Vegan
Organic

ABV: 12.5%

Closure: Technical
cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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