

VINCA ORGANIC WHITE WINE

Made from organic Catarratto grapes grown on the west coast of Sicily. Stainless steel fermentation at low temperatures to preserve the aromatic fresh citrus and aromatic fruits. Plenty of lush tropical fruit on the palate too, the quintessential Sicilian white wine.

Vintage: 2023

Winery: Colomba Bianca

Grape Variety: 100% Catarratto

Alcohol Content: 12.5%

Residual Sugar: 1.60 g/l

Region: Vita-Segesta

Appellation: D.O.C Sicilia

Soil: Calcareous clay, 400 meters above sea-level

Training System: Espalier with Guyot pruning.

Harvest: Manual

Allergens/additives: Contains Sulphites

Vinification: Soft pressing of grapes followed by must clarification at 12°C for 24 hours. Fermentation takes place at 16 degrees using selected yeasts. Aged in stainless steel for 5 months.

Serving Temperature: 8-10°C



VINCA ORGANIC PALE ROSÉ

Made from organic Syrah grapes grown on the west coast of Sicily. Stainless steel fermentation at low temperatures to preserve the delicate red fruits. The rosé has hints of strawberry and rose petals with a touch of spice on the finish.

Vintage: 2023

Winery: Colomba Bianca

Grape Variety: 100% Syrah

Alcohol Content - 12.5%

Residual Sugar: 1.20 g/l

Region: Vita-Segesta

Appellation: D.O.C Sicilia

Soil: Calcareous clay, 500-600 meters above sea-level

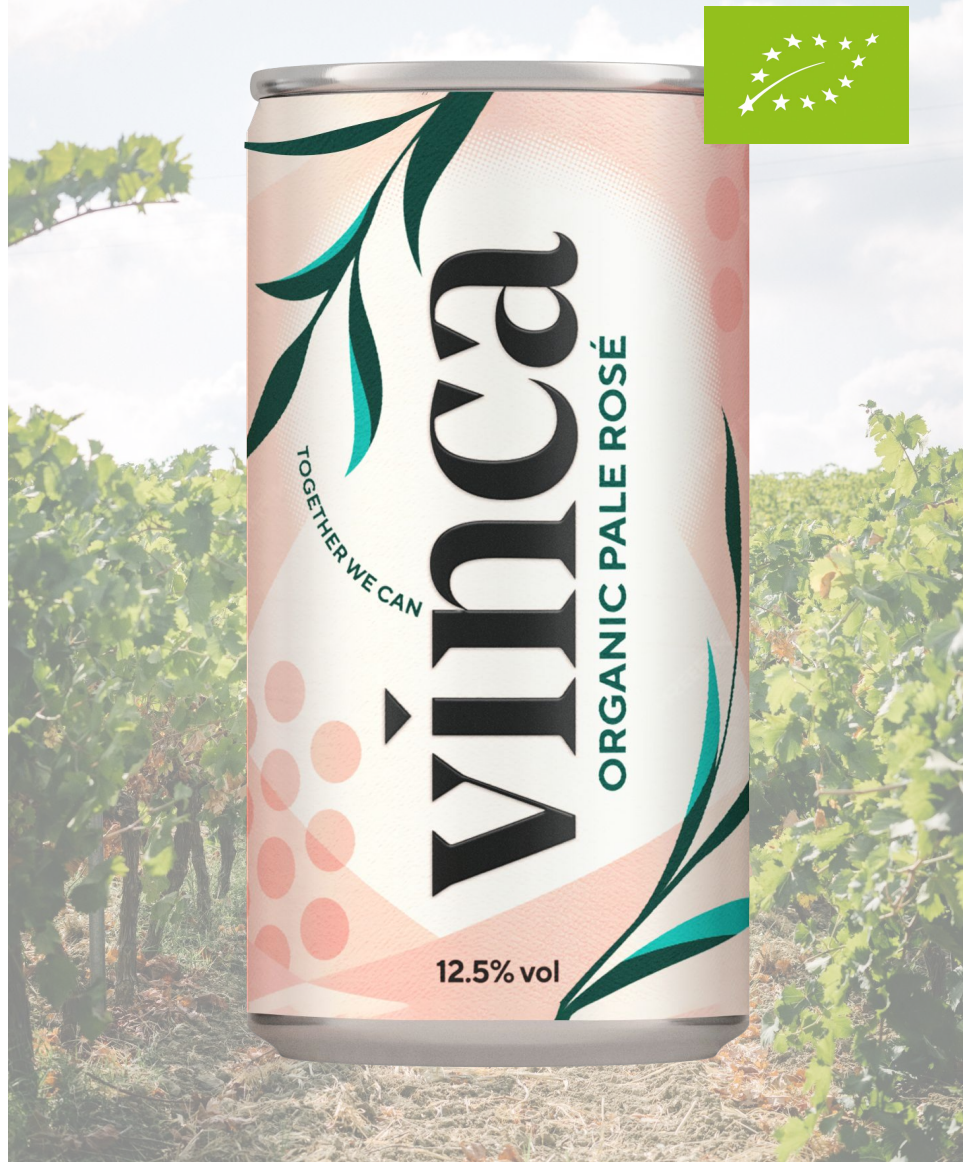
Training System: Espalier with Guyot pruning.

Harvest: Manual

Allergens/additives: Contains Sulphites

Vinification: Grapes are gently destemmed and allowed to macerate for a short period. Then soft pressed, while the must obtained is clarified through settling.

Serving Temperature: 8-10°C



VINCA ORGANIC RED WINE

A blend of 80% Nero d'Avola and 20% Frappato organic grapes grown on the west coast of Sicily. Delightfully juicy with the Frappato adding some bright red fruits on the finish. The perfect Friday night pizza wine!

Vintage: 2022

Winery: Colomba Bianca

Grape Variety: 80% Nero d'Avola/20% Frappato

Alcohol Content: 13.5%

Residual Sugar: 5.80 g/l

Region: Vita-Segesta

Appellation: D.O.C Sicilia

Soil: Calcareous clay, 300-400 meters above sea-level

Training System: Espalier with Guyot pruning.

Harvest: Manual

Allergens/additives: Contains Sulphites

Vinification: Grapes are hand harvested in small 20 Kg crates between late August and early September. Maceration of skins takes place at low temperatures for two days, allowing the extraction of the sweet and delicate tannins, as well as the colour. Alcoholic fermentation occurs at 26°C for around 12 days.

Serving Temperature: 16-18°C



VINCA ORGANIC SPARKLING WINE

Organic sparkling wine made with 100% Grillo from Sicily. Refreshingly zingy with a burst of peach and citrus blossom. Move over Prosecco, there's a new kid in town!

Vintage: 2023

Winery: Colomba Bianca

Grape Variety: 100% Grillo

Alcohol Content: 10.5%

Residual Sugar: 7 g/l

Region: Vita-Segesta

Appellation: D.O.C Sicilia

Soil: Calcareous clay, 400 meters above sea-level

Training System: Espalier with Guyot pruning.

Harvest: Manual

Allergens/additives: Contains Sulphites

Vinification: Grapes are hand harvested from organic vineyards lying between the villages of Vita and Salemi on the west coast of Sicily. The Grillo is pressed and vinified at low temperatures to preserve freshness in the wine. CO2 is added during the canning process and at low temperatures to give fine and persistent bubbles.

Serving Temperature: 8-10°C

