



Sensi

VIOGNER

On the wine labels of Patria, the works of Salvatore Incorpora meet the poets of all times.

At Cantina Patria in Solicchiata, the bottles feature labels adorned with art and wrapped in verse. Salvatore Incorpora is the artist behind these paintings, which harmoniously blend with the words of various authors.

painting by: **Salvatore Incorpora** - "Alte braccia tra vitigni".

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*...Vino inchioccolato
e sospeso, amoroso,
marino.*

Pablo Neruda
"ode al vino"



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IGT TERRE SICILIANE

Grape varieties: 100% Viogner

Production area: Corleone (PA) district

Altitude: 550 mt asl

Soil: mainly clayey

Cultivation system: spurred cordon

Average age of vines: 10 years

Harvest: August

Vinification: soft pressing of berries, cryomaceration for about 24 hours at 5°C. Fermentation with selected yeasts in steel silos for about 10 days at temperatures of 16/18°C

Malolactic fermentation: no

Maturation and Ageing: stainless steel silos for 2 months, in bottle for at least 30 days

Sensory analysis:

Appearance: Straw yellow with golden hues, clear, bright

Aroma: intense and complex nose characterized by tropical fruit, peach, apricot, pineapple, floral notes and sweet spices

Taste: dry, intense, full-bodied and balanced sip

Alcohol content: 12.5% vol.

Serving temperature: 8/10 °C

Recommended glass: wide tulip

Food pairings: we recommend sushi and oriental gastronomic specialties, pasta alla carbonara, grilled white meats, short-medium aged cheeses and all vegetable and fish gastronomic specialties typical of the Mediterranean tradition.