

ETNA DOC BIANCO

In Contrada Chiusitti, along the wine route and 800 meters above sea level, our Carricante vineyards bring our Etna Bianco to life, with its noteworthy minerality typical of this vine. The local wind protects the grapes from humidity, giving this native vine just the right level of acidity.

GRAPES / 100% Carricante.

PRODUCTION AREA / Etna slopes in the contrada Chiusitti, Mascali (CT).

ALTITUDE / Approx. 800 meters.

SOIL / Volcanic, permeable, rich in potassium and iron, low in nitrogen and assimilable phosphorous.

CULTIVATION / Spurred cordon, following the principles of organic agriculture.

HARVEST / Last ten days of October.

VINIFICATION &

REFINEMENT / Selected grapes, following a meticulous maturation process focused not only on sugar content but more particularly on pH levels, are handpicked into small crates and brought to the winery. Gentle pressing not exceeding 0.8 bars is followed by the application of dry ice. Following enzymatic clarification of the must obtained from pressing, fermentation commences with selected cryophilic yeast; alcoholic fermentation at 13° continues for about three weeks. After an initial post-fermentation racking, the wine is aged on fine lees at controlled temperatures until the spring following harvest, when the wine is prepared for bottling.

TASTING NOTES / Golden in colour with greenish tints, this vintage Etna Bianco has an opening nose of distinct vegetal, orange blossom and citrus notes. In the mouth, its alcoholic content and body are cut through by an acidic burst of adrenaline, making this wine fresh and vibrant with a long and lasting mineral finish.



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