

DONNA MANUELA ETNA DOC BIANCO

In the Contrada Chiusitti, along the wine route and 850 metres above sea level, a select block within our Carricante vineyards has given life to our singular Etna Bianco with its intense complexity. The wind protects the grapes from humidity, giving this native wine just the right level of acidity.

Donna Manuela tells of a mature woman embracing her femininity, pursuing harmony with all the elements encircling her and seeking to restore authenticity to the world.

Like other mature women, Donna Manuela calls on the power of the wind that flows from the land far out to sea and then returns to shore with renewed energy, bringing nourishment for her and those around her.

GRAPES / 100% Carricante.

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

ALTITUDE / Approximately 850 meters.

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

CULTIVATION / Bush vine, following the principles of organic agriculture.

HARVEST / Last ten days of October.

VINIFICATION &

REFINEMENT / The vinification of a single block of Carricante, lying at the highest altitude with the greatest exposure to the wind and bordering a lava flow from the early 1900s, is carried out by crushing the grapes, cold maceration for 24 hours, soft pressing and controlled alcoholic fermentation at 17°. This wine does not undergo malolactic fermentation but is aged on fine lees for at least a year with continuous bâtonnage. It is then aged in bottles for a further two years.

TASTING NOTES / Yellow in colour with golden highlights, Donna Manuela opens with a complex nose of orange blossom, citrus peel, citron and hints of iodine. After two years of ageing, mineral and wild herbal notes still mingle. Long on the palate and mineral, its complexity expresses the energy of the wind blowing



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