



"Etna Bianco 'Outis' DOC

Appellation: Etna ROC

Region: Sicily

Grapes: Carricante (90%), Cataratto, Minnella, etc. (10%)

Alcohol: 12.5%

Age of vines: Planted in 1990

Single Vineyard

Vinification: Grapes were harvested in October, selected and placed in low cases to be transported whole to the winery where they are destemmed. They are left at a temperature of below 5°C in stainless steel vats for 24 hours. After clarification, the fermentation took place at a temperature of 18C in barrels of 500 litres for at least 2 weeks, Batonage weekly for 8 months.

Aging: 10 months in 225L neutral barrel, on the lees

Vineyard Location: Commune di Trecastagni, Catania Sicily

Tasting Notes:

Nose: Candied citrus peel, toasted fennel flowers

Paleta: Lush pear and quince, rich paleta with a viscous texture and saline finish

A single vineyard Carricante from the volcanic soil of Mount Etna - specifically from the Ronzini area (contrada) which is planted at elevations of 650 meters above sea level. After fermentation this wine was aged in old barrels (225L & 500L) gives this white a richness reminiscent of a fine white Burgundy which was very much intended. Adding to the richness is the dense planting of the vines which is 8000 plants per hectare. This density makes the vine struggle further which results in further richness.

Sustainability and Organic Farming in Practice

