

CARJCANTI

IGT Terre Siciliane Carricante

TECHNICAL
SHEET



ORGANOLEPTIC
PROPERTIES

Appellation:

IGT Terre Siciliane Carricante.

Region:

Chiaramonte Gulfi (Ragusa) - Monti Iblei.

Vineyards:

Vigna Campo, district of Passo Guastella Chiaramonte Gulfi

Vine training system:

traditional, organic, without irrigation

Altitude:

420 mt. a.s.l.

Climate:

temperate mediterranean

Type of soil:

limestone clay

Variety:

100% Carricante, an indigenous grape variety from Etna area, according to Alberello training system.

Plant density:

9.000 vines per hectare

Yield per Hectare:

80 quintals

Vinification:

Grapes are harvested during the third week of September then fermented into white wine with direct pressing in stainless steel tanks and oak barrels, capacity 500L and 2500L.

Maturation:

natural yeasts, one year in oak barrels, capacity 500L and 2500L, and stainless steel tanks.

Aging:

several months in bottle before launching on the market.

Colour: yellow with strong hints of green

Nose: strong, typical, with notes of green apple

Palate: dry, savory, persistent, with pleasant acidity

Serving temperature: 14°C

Matching: excellent with fish dishes

Storage: horizontal in a cool place at a constant temperature not exceeding 18°C

Aging capacity: its characteristic remain unchanged over several years before becoming softer and more complex