

Etna Bianco 2021

Etna DOC

100% Carricante

This wine is produced from Carricante grapes partially fermented in barrels at our winery Feudo di Mezzo in the heart of Etnan wine cultivation. We have developed a contemporary expression of this vine, cultivated in the splendid and unique terroir of Etna.

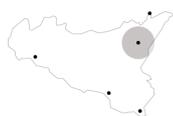


FIRST VINTAGE
2012

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Montelaguardia

WINERY
Feudo di Mezzo



CERTIFICAZIONI
Vino Biologico; SOStain®;
10.1 B



TYPE OF SOIL: perfectly positioned and exposed ground, black with lava sands and due to this extraordinarily rich in minerals with abundant structure of large dimensions, surrounded by woods and more recent lava flows.

ALTITUDE: 690–720 metres above sea level.

YIELD PER HECTARE: 88 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols; ground cover of wild plants to augment the organic matter, and increasing the strength of the soil's microfauna; plant health defended with small quantities of sulphur and copper; phytophages attacked with effective insects, sexual confusion and applying natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 29th September - 8th October.

VINIFICATION: the grapes are gathered manually into crates of 15-17 kg, they are immediately refrigerated at 6-8 °C for one night, and the following day are selected by hand on a vibrating table and sent for a light destalking and soft pressing. The must is decanted for 3/4 days, after being transferred and fermented at about 15 °C,

80% in stainless steel tanks, and 20% of the volume in 25 and 50 hl in oak barrels and in Nevers and Allier casks.

MATURATION: in the same containers until March with agitation of the fine lees.

FIRST BOTTLING: September 2022.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,93 g/l

PH: 3,26

AGEING CAPACITY: from 5 a 7 years.

BOTTLE SIZE: 0,75 l; 1,5 l

WEIGHT OF BOTTLE: 400 g (0,75 l)

CORK: single-piece natural cork; DIAM®.

TASTING NOTES: in this case, the very faint golden colour does not anticipate the explosion of aromas of ripe fruit and the aromatic load of white flowers which magically transport the drinker to the slopes of the volcano. On the palate the wine also succeeds in combining softness and boldness of taste with a drinkability rich with the authentic fruitiness of lemon peel and green apple, linked to a fascinating minerality which prolongs the finish.

PAIRING: An extraordinary companion to fish-based dishes of a certain oiliness and thus ideal for any gastronomic hopes entertained beside the sea.

NOTES ON THE VINTAGE - ETNA 2021

The 2020 vintage in Sicily was of high quality but low production. For this reason the vines had sufficient strength to confront the following year.

After more than ten years of sustainable agriculture and several years of conversion by Planeta, it was the first year of organic certification. Everything went extremely well and the climate was a great help.

The 2020/2021 winter in Sicily had decidedly less rainfall in the east (strangely also in the south on Etna and at Capo Milazzo), while there was slightly less rain than usual in the centre and to the west. During the agricultural year – that is October 2020 to September 2021, rainfall in the south-east was 40% less than the ten-year average. Definitely a memorable figure, and remedied with the necessary irrigation.

Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; we arrived at harvesting about a week early.

During the summer months – crucial for quality in Sicily – it is true that there were some very hot days but also that, numerically, there were fewer extremely hot days than in years such as 2017; the average temperature in the south-east was within the ten-year average. It was higher on Etna, where without a doubt the summer caused a reduction in the quantity of grapes, forcing us to carry out thinning activities.

What made the harvest definitely promising was the amount of summer rainfall, which was abundant for a Sicilian summer, in June, July and August. In between, dry days which were perfect for harvesting. A magic wand!

Following a hotter and drier summer than usual, the ideal autumn climate brought high quality to the grapes. Really healthy grapes; production lower by 15/20%, Carricante full and balanced.

The higher vines did better, but generally a harvest requiring little need for selection and wines indicated as 'few but good'.