

TENUTA TASCANTE

BUONORA 2025

Historically a grape variety used for its acidity and productivity, Carricante may be one of today's most interesting and multifaceted varieties. Minerality, sulfurous notes, and with aging, some hints of petrol. It is an expression of the verticality of Etna wines. A wine that reflects the nature of the landscape from which it comes, Etna.

Grape: Carricante

Appellation: Etna DOC

Vineyards: Northern slope of the Etna volcano – Contrada Montedolce, Sciaranuova Montelaguardia – Catania – Sicily

Soil: volcanic in origin with formations from different eras

Year planted: 2000

Elevation: 600 m.a.s.l.

Exposure: north

Training System: espalier

Pruning System: guyot

Vines per ha: 5,000

Yield per ha: 85 q/l on average

Harvest period: from October 5th to October 18th 2025

Climate trends: Rainy, cold winter. Cool spring with good rainfall, particularly in the month of May. Dry summer with temperatures below the seasonal average. Carricante ripening period within the average.

Fermentation: in stainless steel tanks

Fermentation temperature: 16-18°

Duration of fermentation: 12 days

Malolactic fermentation: not carried out

Aging: in stainless steel tanks on lees for 4 months

Alcohol content: 12% Vol.

Wine Analytical Data: pH 3.30 – TA 5.40g/l – RS 1.2 g/l – TE 18.5 g/l

