

CONTRADA SCIARANUOVA ETNA BIANCO 2023

Traditional and contemporary methods merge, seeking to delicately harmonize the diversity of human experiences with the essence of the land. Noteworthy in this endeavor, particularly for the white wines of Mount Etna, is the adoption of the Guyot pruning system. We lean towards a gentle pruning approach, to preserve the two natural flows, thereby fostering a harmonized vegetative-productive dynamic, notwithstanding the absence of historical precedent for Carricante.

Grapes: Carricante

Appellation: Etna DOC

Production area: North slopes of Etna volcano - Contrada Sciaranuova - Randazzo, Catania - Sicily

Soil: volcanic formations that are between 15,000 and 4,000 years old

Age of vineyard: 2017

Elevation: 730 m a.s.l.

Exposure: north-south

Training system: espalier

Pruning system: guyot

Vines per ha: 4,160

Yields per ha: 25 ql

Harvest: October 02nd, 2023

Climate trends: the vintage was characterized by cold and dry winter, very cool spring with high rainfall. Cool summer, with good rainfall in September. Good sugar levels and high acidity in the grapes.

Fermentation: in 25hl oak barrels on fine lees for 12 months

Fermentation temperature: 18°C

Duration of fermentation: 8 days

Malolactic fermentation: not carried out

Ageing: in 25hl oak barrels on fine lees for 12 months

Alcohol content: 12% Vol.

Wine analytical data: pH 3.20 - TA 7.10 g/l - RS 0.8 g/l - TE 21.4 g/l

