

## ETNA BIANCO CROCIERE 2022 D.O.C

|                      |                                                                                                                                                                                                                                                |
|----------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Appellation:         | Etna Bianco D.O.C.                                                                                                                                                                                                                             |
| Varietals of grapes: | 100% Carricante                                                                                                                                                                                                                                |
| Production area:     | from a single vineyard in territory of the municipality of Milo (CT)                                                                                                                                                                           |
| Exposure:            | Etna East slopes, at 870 meters above sea level. The vineyard was saved from a 1971 eruption and now finds itself as an island closed in entirely by lava                                                                                      |
| Soil:                | volcanic, sandy with a large amount of ripiddu (lapilli and volcanic pumice from eruptions). The substrate is characterized by a lava plateau of considerable areal extension with a soil that is on average quite deep and scarce in skeleton |
| Type of cultivation: | goblet bush-training (Alberello Etneo), each vine supported by an Etna chestnut post                                                                                                                                                           |
| Plantation density:  | 6.000 vines per hectare                                                                                                                                                                                                                        |
| Cultivation method:  | traditional with manual cultivation, organic certified. No use of plastic material                                                                                                                                                             |
| Harvest:             | manual, second half of October                                                                                                                                                                                                                 |
| Vinification:        | soft pressing, static and cold decantation. Fermentation in stainless steel tanks at controlled temperature (12-15 °C.) for 12 days. Bottled 10 months after harvest. Further ripening in bottle.                                              |
| Oenologist:          | Benedetto Alessandro                                                                                                                                                                                                                           |
| Alcohol content:     | 12,5% vol.                                                                                                                                                                                                                                     |
| Serving temperature: | suggested 8-10 °C.                                                                                                                                                                                                                             |

### TASTING

|               |                                                                                                                                      |
|---------------|--------------------------------------------------------------------------------------------------------------------------------------|
| Colour:       | pale straw yellow, bright and dense                                                                                                  |
| Scent:        | expressive, herbal, spicy and very mineral, wax, white flowers, lime, harmonious and elegant                                         |
| Taste:        | Tight, straightforward, fresh on the palate, precise acidity, energetic, structured, crisp fruit and lots of saltiness in the finish |
| Drinkability: | immediately, good ageing potential                                                                                                   |

### VINEYARD MILO AREA

Eastern slope of Mount Etna overlooking the Ionian Sea, at 870 meters above sea level with an Etnean climate, with temperatures and precipitation are influenced by the sea and the altitude. Lot of rain in autumn and winter, temperature can drop below 0° C. In summer, temperatures are relatively cool and rain is absent. The vineyard has good drainage thanks to the steepness and the soil type and in the summer a large thermal excursion between day and night. This results in relatively low alcohol percentage and naturally high acidity and extracts. Here we welcome regular winds, which help, together with organic cultivation, avoid common vine diseases as well as biodiversity in the vineyard. Working organically here comes naturally.

### VINTAGE 2022

Wet autumn and dry winter. The summer was hot but without extreme peaks of heat, with rain at the end of the summer allowed the grapes to ripen perfectly. October 11 the harvest was completed. The characteristics of Nerello Mascalese on this side of Etna are well expressed

