

ETNA BIANCO CROCIERE 2023 D.O.C

Appellation:	Etna Bianco D.O.C.
Varietals of grapes:	95% Carricante - Uve a bacca bianca autoctone 10%
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:	bright, crystalline straw yellow, bright and dense
Scent:	highly expressive and vertical, fruity, flowers, smoky, mineral and harmonious
Taste:	remarkably linear, savory tension, round, energetic, structured, intense, long finish
Drinkability:	ready, 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 2023

The 2023 vintage on Etna's eastern slope was defined by a volatile spring with heavy rainfall and cooler temperatures, followed by a hot, dry summer that required meticulous vineyard management to combat downy mildew. In the unique microclimate of Milo, these challenges resulted in a significant reduction in yields—often down by 40%—but preserved the signature high acidity and saline structure of the Carricante grape. The harvest was delayed by approximately two weeks, allowing for a slow, balanced phenolic ripening that translated into wines with remarkable verticality and aromatic precision.

