



LINEA RETTA

TERRE SICILIANE CARRICANTE

indicazione geografica tipica
2021

The Vintage

2021 started with a mild winter with no snow in the lower vineyards. Then we had a few days of frost in March, followed by a dry summer. Green harvest was deliberately extreme to help the vines breathe better and suffer less during the drought. Yields are low, as expected, with high sugar and bright acidity. The wines have grip, texture and personality.

The Winemaking

Our carricante was hand-picked, destemmed and softly pressed, followed by fermentation in temperature-controlled small stainless-steel tanks. The wine is left to rest on its noble lees for 7 months and then filtered and bottled. It is bottle-aged 4 months before release.

The Wine

It presents a luminous golden yellow colour with intense and aromatic tropical fruits on the nose. The unique combination of white fruits and minerals shape a long and clean finish.

The Vineyard

Our 15-year-old vines lie on an incredibly unique black soil rich in minerals from the lava-flow. The Etna slopes rise up to 600 meters of altitude. The harvest period of our guyot trained vines usually starts in September.

Appellation: Terre Siciliane Carricante IGT

Res. Sugar: 3 g/L

Variety: 100% carricante

Alc%: 13% by vol.

Vines per Ha: 5 000

Serving temperature: 10°C

Acidity: 6,2 g/L

Cellar potential: 5+ years

Food pairing: Squid and rucola salad, fried fish, stuffed artichokes, scallops in orange and pink pepper.

