

Etna Bianco Contrada Taccione 2022

Etna DOC

100% Carricante

This wine is produced from Carricante grapes at our winery Feudo di Mezzo in the heart of Etnean wine cultivation. We have developed a contemporary expression of this vine, cultivated according to the criteria of sustainability and organicity, in the splendid and unique terroir of Etna.

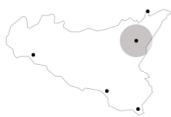


FIRST VINTAGE
2012

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Montelaguardia

WINERY
Feudo di Mezzo



CERTIFICAZIONI
Vino Biologico; SOStain®;
10.1 B



TYPE OF SOIL: perfectly positioned and exposed ground, black with lava sands and due to this extraordinarily rich in minerals with abundant structure of large dimensions, surrounded by woods and more recent lava flows.

ALTITUDE: 690–720 metres above sea level.

YIELD PER HECTARE: 88 quintal.

TRAINING SYSTEM: espalier with Guyot pruning system.

PLANTING DENSITY: 5.050 plants per hectare.

METHOD OF CULTIVATION: according to the criteria of organic agriculture and SOStain® protocols; ground cover of wild plants to augment the organic matter, and increasing the strength of the soil's microfauna; plant health defended with small quantities of sulphur and copper; phytophages attacked with effective insects, sexual confusion and applying natural restoratives such as zeolite, kaolin and vegetable extracts.

HARVESTING PERIOD: 29th September - 8th October.

VINIFICATION: the grapes are gathered manually into crates of 15-17 kg, they are immediately refrigerated at 6-8 °C for one night, and the following day are selected by hand on a vibrating table and sent for a light destalking and soft pressing. The must is decanted for 3/4 days, after

being transferred and fermented at about 15 °C, 80% in stainless steel tanks, and 20% of the volume in 25 and 50 hl in oak barrels and in Allier casks.

MATURATION: in the same containers until March with agitation of the fine lees.

FIRST BOTTLING: August 2023.

ALCOHOL CONTENT: 14% vol.

TOTAL ACIDITY: 6,25 g/l

PH: 3,23

AGEING CAPACITY: from 5 a 7 years.

BOTTLE SIZE: 0,75 l; 1,5 l

WEIGHT OF BOTTLE: 400 g (0,75 l)

CORK: single-piece natural cork; DIAM®.

TASTING NOTES: The Carricante grapes on Etna always produce great satisfaction because the marriage between the black sand and the altitude provide structured aromas and three-dimensional flavours. In this vintage we have found notes of white acacia flowers, fresh almonds and mountain peaches on the nose; on the palate juicy and full with notes of yellow plums and prickly pears.

PAIRING: Perfect with raw fish and fresh fruit, with pasta with fish, soft cheeses. It also provides a refined aperitif.

NOTES ON THE VINTAGE - ETNA 2022

Sicily and Planeta record a great quality 2022 harvest.

An average production lower by about 12% (to be better defined in the different areas) and a dry summer which determined extremely healthy grapes, with a very low fungal load. A harvest that - despite extreme weather conditions - magically balanced out: the very heavy late autumn rains made up for the winter drought; the high average temperatures of June and July were offset by an ideal August - October. From chaos to peace.

Even on Etna, the summer was hot, with June and July above the average, August below the average and then September and October with wonderful dry weather, after the 105 mm rainfall in August. The resulting wines certainly have a supporting acidity, as it did not rain as usual just around harvest time, and are ripe and full. Carricante less slim-bodied than usual but with an intact acidity: this is the magic of volcanic soils, combined with the altitude of our vineyards. Also in terms of quantity, a harvest second only to 2018.