

Etna Bianco Contrada Taccione 2024

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.

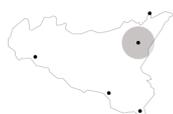


FIRST VINTAGE
2012

DISTRICT OF VINEYARD
Castiglione di Sicilia (CT)

VINEYARD
Montelaguardia

WINERY
Feudo di Mezzo



CERTIFIED
Organic Wine;
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 SOSain® 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: 23rd -28th September.

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,

70% in stainless steel tanks, and 30% of the volume in 25 and 50 hl in Nevers oak Tonneaux.

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

FIRST BOTTLING: July 2025.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,7 g/l.

PH: 3,18

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: Carricante grapes from Mount Etna always give us great satisfaction because the combination of black sand and altitude produces complex aromas and three-dimensional flavours. In this vintage, we get hints of white acacia flowers, fresh white almonds, mountain peaches, and a touch of white hazelnut cream on the nose. The elegant wood is slightly hinted at, fused and confused with the terroir of Mount Etna and the legendary concept of minerality. On the palate, it flows harmoniously, as did the 2024 vintage. It is rich with notes of yellow plums and prickly pears and closes with a well-balanced acidity.

PAIRING: Perfect with raw fish and fresh fruit, fish-based first courses, and soft cheese. It is also a refined aperitif.

NOTES ON THE VINTAGE 2024

2024 Etna harvest was perfect. Winter and spring were mild, followed by light but perfectly distributed rains, as if an orchestra conductor had guided them, accompanying the vines until the harvest in a state of grace. It was a symphony without intermissions, conducted with energy and joy. Quantitatively, the 15% increase over the average makes this vintage particularly memorable.