PLANETA

Etna Bianco Contrada Taccione 2025

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 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: end of September.
VINIFICATION: the grapes are gathered manually into creates 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: June 2026.
ALCOHOL CONTENT: 12,5% vol.
TOTAL ACIDITY: 5,44 g/l.
PH: 3,25
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®.

NOTES ON THE VINTAGE 2025
Etna benefited from intermittent but regular rainfall throughout the year, which prepared the vines optimally both from a vegetative point of view – with a balanced and active leaf canopy – and from a productive point of view. Added to this was perfectly regular weather, which made for a truly exceptional harvest: healthy, abundant and high-quality grapes.