



A remarkably fresh wine, pleasantly persistent with an appropriate balance of acidity and minerality. A careful selection and blend of historical indigenous varieties from the vineyards of the two contrada Piano dei Daini and Santo Spirito.

VINTAGE: 2019

WINE: Piano dei Daini Etna Bianco (Organic)

CLASSIFICATION: Etna Bianco D.O.C.

BOTTLES PRODUCED: 15.000

ALCOHOL CONTENT: 13%

AREA OF PRODUCTION: northern side of Mount ETNA, Sicily

ALTITUDE: between 600 - 700 m a.s.l.

TERRAIN: Volcanic, sandy matrix, with strong root expansion from elevated air circulation

VINEYARDS: grown as alberello, in the town of Passopisciaro and Solicchiata.

PLANT DENSITY: 7,000 plants per hectare

AGE OF VINEYARDS: first planting in 1870

GRAPE VARIETIES: 90% Carricante, and remaining of Catarratto, Grecanico, Inzolia, Minnella.

HARVEST: Hand-picked in cases after the first decade of October

VINIFICATION: The juice runs quickly, by separating the skins in the press at 0 bar and from the gross lees statically cold. The vinification takes place at a controlled temperature between 13 -15 degrees C° for at least 10 days.

AGEING: in stainless steel vats for at least 4 months keeping the finest lees in suspension. It remains for a minimum of 2 months in the bottle.

BOTTLING: late spring following the harvest