

# Etna Bianco Contrada Taccione 2023

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:** 27<sup>th</sup> September - 2<sup>th</sup> 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 Nevers oak Tonneaux.

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

**FIRST BOTTLING:** June 2024.

**ALCOHOL CONTENT:** 13,5% vol.

**TOTAL ACIDITY:** 5,75 g/l.

**PH:** 3,31

**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 find on the nose notes of white acacia flowers, white and fresh almonds, mountain peach; only a hint of elegant wood fused/confused with the terroir of Etna and the mythical concept of minerality. On the palate, also the result of a vintage with fewer grapes, 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, with pasta with fish, soft cheeses. It also provides a refined aperitif.

## NOTES ON THE VINTAGE - ETNA 2023

The year 2023 on Mount Etna will be remembered for production that was decidedly below average. The quantity of grapes was already low after flowering, perhaps also because of the May and June rains which affected the vineyards - as is normal in high-altitude viticulture - during the delicate phase of flowering and fruit setting. Few bunches, or at least fewer than usual and very healthy grapes. The July heat did not affect the delicate stages of maturation, which therefore on Etna was homogeneous. A long summer and a dry autumn have given intense and thick Etna grapes.