












BIANCO

VILLA DEI BARONI

“Great things are done when men and mountains meet” - William Blake

-  **GRAPE VARIETY:**
100% Carricante
-  **GROWING AREA:**
Castiglione di Sicilia
Contrada Carranco
-  **VINEYARD EXPOSURE:**
North/South
-  **ALTITUDE:**
500 metres above sea level
1'640 feet above sea level
-  **SOIL:**
Volcanic
-  **VINE TRAINING SYSTEM:**
Spurred Cordon
-  **PLANTING DENSITY:**
4000 plants/ha
-  **HARVEST PERIOD:**
End of September
-  **ALCOHOL CONTENT:**
12.5



VINIFICATION AND REFINEMENT:

Fermentation occurs in steel or cement tanks at a controlled temperature of 15-16°C (59-61°F). Subsequently, the wines age in cement for 6-7 months on thin lees.

TASTING NOTES:

A straw yellow color with green glares; the bouquet is complex, with fruity hints of green apple and grapefruit as well as white peach. These aromas are accompanied by herbaceous and floral notes, such as hawthorn. The palate is intense and warm(?). The acidity, the sapidity, and the significant mineral notes donate freshness and power to a wine suited for long aging in bottle.

SERVICE TEMPERATURE:

10-12°C
50-54°F



CARRANCO