












**BIANCO**  
CONTRADA CARRANCO

*"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
-  **ALTITUDE:**  
500 metres above sea level
-  **SOIL:**  
Volcanic
-  **VINE TRAINING SYSTEM:**  
Bush training
-  **PLANTING DENSITY:**  
-
-  **HARVEST PERIOD:**  
End of September
-  **ALCOHOL CONTENT:**  
13



**VINIFICATION  
AND REFINEMENT:**

Here we are located in a special area of our estate, in "Contrada Carranco" where we have selected a vineyard to be produced individually. We have in fact identified the even more suitable area of the district, in the plot further north, in the middle of the basalt rocks. The peculiarity is that here there is an old vineyard that is unique: bush training vines planted on small terraces.

After the harvest, our Carricante grapes are de-stemmed and pressed. A cold static decantation is then carried out to clarify the must, before starting a partial fermentation in steel tanks at a controlled temperature of 15-16 ° C. Subsequently, after 3-4 days of fermentation, the wine is transferred to 225lt oak barrels to finish the alcoholic fermentation. The wine then ends its refinement period always in French oak barrels toasted for "smoke" for 8/12 months before bottling.

**TASTING NOTES:**

Straw yellow with greenish highlights. On the nose a rich and varied bouquet with notes reminiscent of citrus fruits, such as orange and lemon. Intense notes of ginger. On the palate minerality, salinity and pleasant acidity that gives crunchiness.

**SERVING TEMPERATURES:**

10-12°C

