



Sicily is a treasure chest of culture.

For the Carricante design we take our inspiration from the wonderful baroque San Giorgio cathedral in the beautiful nearby town of Ragusa, combined with the warm vivid colours of the Sicilian landscape.

Nostru

CARRICANTE TERRE SICILIANE

Indicazione geografica protetta

The name Carricante comes from the Sicilian dialect "*u carricanti*" which means "heavily laden" and refers to the high volume of grapes that this vine produces, if not strictly controlled. Carricante is mostly grown on the slopes of **Mount Etna**, where it has enjoyed a renaissance in recent years. It flourishes particularly well at altitude, and is now being grown in other high areas too. Carricante expresses a **wonderful acidity** and **distinct minerality**.

GRAPES

Our Carricante is cultivated at about 400 metres above sea level. As it is so prolific, it is essential to focus a lot of attention on training the vines - which we do using the Guillot **method**. Strict pruning is also absolutely key in order to **limit production**. Grapes are **hand-picked** in the early part of September.

VINIFICATION

The vinification of Carricante is carried out on the principle of minimum intervention in order to achieve maximum quality in the finished wine. Grapes are de-stemmed and very softly pressed with a pneumatic press. The must is decanted at low temperature for about 48 hours before starting the fermentation, which is carried out at 17-19C° for about 20 days. When the fermentation is finished the wine is racked and kept on fine lees for at least 5 months.

TASTING NOTES

Our Carricante is a pale straw yellow, with some hints of green. The **elegant bouquet** is a combination of peach, apple, citrus fruits and blossom. The palate has a **big structure**, with **excellent acidity**, **minerality** and **sapidity** and these characteristics give Carricante a particularly long finish.