

GUARDOILVENTO 2024

Technical specifications

Appellation: ETNA BIANCO DOC

Comune di Castiglione di Sicilia e Randazzo (CT)

Altitude: 750 m. (2250 feet) above sea level

Terroir: black soil, deep porous vulcano ash soil with traces of sand, very rich in minerals

Exposure: North - North-East

Plant density: 6000 vines per hectare

Training system: Alberello

Grape variety: Carricante 98 % , others local white variety (catarratto) 2 %

Harvest: End of September first week of October

Yield per hectare: 7000 kilo

Vinification: Grapes harvested by hand into small crates and stored in a cold room for 24 hours before being gently pressed. 90 % of the alcoholic fermentation were carried out in stainless steel tanks and 10% in new french barrels

Malolactic Fermentation: No

Aging: Stainless Steel for 6 months

Refinement in bottle : 3 months

Production: N° 8000 bottles (0,750l)

