

PORTOVINO

DARIO SERRENTINO 'CALA' BIANCO TERRE SICILIANE

WHY BE CURIOUS: Cala Bianco is Dario from Mortellito's spin on the white grapes from the northwest of Sicilia. He works with the specific clone of Catarratto that's called Catarratto Extra Lucido - Extra Shiny Catarratto - which gives wines with more texture, depth, and color than the common Catarratto usually found throughout Sicilia.

Dario is known for making highly drinkable and sea-breeze salty island wines. He is working here in the raised 400 meter plains outside the town of Partinico, 30 km west of Palermo. Seeking to tweak the acidity even more, he picks early in August instead of September. Pithy stone fruits, cantaloupe, dried citrus rinds, and sandalwood; the dried flowers on the nose extend into a long salty finish. It's on the edge between an orange wine and a white wine, with 50 hours on the skins.

As always, FUSO is our project to search for and bottle Italy's natural and characterful daily drinkers. We work with farmers and producer friends who are committed to organic viticulture, low-intervention, and terroir-driven wines.

REGION: Sicilia **GROWING AREA:** Partinico, Palermo
FARMING: Certified organic by ICEA (Certification ID # T232)
VINEYARD: 1 Ha total **ALTITUDE:** 400 m / 1312 ft above sea level
SOILS: Clay and red sand
VARIETIES: 100% Catarratto Extra Lucido
VINE AGE: 20 years **VINE TRAINING:** Guyot
HARVEST DATE: August **YEASTS:** Native
FERMENTATION & ÉLEVAGE: 50 hours on the skins in stainless steel tanks and, after pressing, in stainless steel for another 10 days. 6 months élevage in stainless steel tanks. Decant and light filtering.
MALOLACTIC FERMENTATION: Yes
SULPHUR: 55 mg/L total added; 25 mg/L while pressing, and 35 mg/L at bottling
ALCOHOL: 12.0%
ANNUAL PRODUCTION: 1,300 cases

