

PORTOVINO

I CUSTODI 'IMBRIS' ETNA BIANCO SUPERIORE

From its beginning in 2007, local owner Mario Paoluzi set the groundwork to make I Custodi an Etna *fuoriclasse*, one of the greats, with an unwavering passion to work exclusively with the ancient albarello bush vines, some of which are 150+ years old.

I Custodi's cellar master is long-time Etna guru Salvo Foti, and his touch is one of a *bianchista* (white wine lover) prizing elegance, tension, and keeping the pristine volcanic spice found in these wines.

'Imbris' is I Custodi's long awaited Etna Bianco Superiore, produced from less than 1 ha total of Carricante vines growing at 900m altitude in Contrada Caselle, a grand cru site for Carricante. Cool air from the Ionian sea pushes up Etna's Eastern slope and through the vineyard here year round, creating a constant sea-meets-mountain wind that imparts a palpable salinity to the fruit on the vine. The meeting of the two air masses also results in significant annual rainfall over Contrada Caselle- 'Imbris' takes its name from the Latin word for 'rain'. Over the centuries, the driving winds of Etna's Eastern slope have deposited red soils from the Sahara in the Caselle vineyard, lending to the unique soil composition of the site. The wind further dries out the vineyard from excess moisture; this in combination with the fast draining sandy soils causes the roots to dig deep in search of moisture, in turn promoting a more concentrated flavor profile in the fruit.

Imbris is one of Italy's great whites, with its cured lemon depth and storm of volcanic spice. Vertical and acidic on release, with age the wine gains chiaroscuro subtlety with whisps of oxidative notes.



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REGION: Sicilia **GROWING AREA:** Etna

FARMING: Certified organic by Suolo e Salute srl # IT-BIO-004

VINEYARD: Contrada Caselle, 0.7 ha total **ALTITUDE:** 900 m

SOILS: Sandy and volcanic, with a large amount of *ripiddu* (lapilli and volcanic pumice from eruptions) **VARIETIES:** 100% Carricante **VINE AGE:** 10 years old

VINE TRAINING: *Alberello* (bush vines) **HARVEST DATE:** First week of October

YEASTS: Native **FERMENTATION & ÉLEVAGE:** Elevage for 18 months in steel, and additional 24 months in bottle before release

MALOLACTIC FERMENTATION: Partial **SULPHUR:** Minimum sulphur used in fermentation and bottling. Always less than 60 mg/L totally added.

ALCOHOL: 12.5% **ANNUAL PRODUCTION:** 2500 cases