



This white wine is produced in the municipalities surrounding the Mount Etna volcano (Catania). More specifically, the Northern side of the volcano, near the town of Randazzo, is the most rainy, where the vine less suffers the summer heat, and it produces persistent and spicy wines, with a limited alcohol content. This wine is produced with two indigenous vines, grown only in Sicily: Carricante and Grecanico.

Carricante gives the wine light and fine aromas with flowery hints. Grecanico, imported to Sicily by ancient Greeks, is an important component of many Sicilian dry white wines, especially for certain aromatic affinities with Sauvignon.

Terre Siciliane IGT "*Occhi di Ciumi*"

GRAPE VARIETIES

Carricante 60%, Grecanico 40%

WINEMAKING

The grapes are brought to the winery, destemmed, delicately pressed and placed inside a soft press to extract and separate the flower must. The liquid that is obtained is decanted for 24 hours at low temperatures, and then it is drawn and fermented at 12-16°C. After fermentation the wine is left on the lees for 4 to 8 months inside steel tanks.

AGEING

12 months in tonneaux, 3 months in the bottle; it's best between 3 and 5 years.

ANALYTIC DATA

Alcohol content: 12-13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Straw-yellow color; the nose feels the aromatic complexity that sets the wine apart, with intense notes of floral and tropical fruit; fresh, complex, with good sapidity.

GASTRONOMY

It's excellent with mature cheeses, white meats, and seafood.

Serving temperature 12°C

AVAILABLE FORMATS

75 cl

