



A remarkably fresh wine, pleasantly persistent with an appropriate balance of acidity and minerality. A careful selection and blend of historical indigenous varieties from the vineyards of the two contradas Piano dei Daini and Santo Spirito.

WINE: *Piano dei Daini Etna Bianco*

CLASSIFICATION: *Etna Bianco D.O.C. (Denominazione di Origine Controllata)*

BOTTLES PRODUCED: *8,000*

AREA OF PRODUCTION: *northern side of Mount ETNA, Sicily*

ALTITUDE: *between 600 - 700 m a.s.l.*

TERRAIN: *Volcanic, sandy matrix, with strong root expansion from elevated air circulation*

VINEYARDS: *grown as alberello, in the town of Passopisciaro and Solicchiata.*

PLANT DENSITY: *7,000 plants per hectare*

AGE OF VINEYARDS: *first planting in 1870*

GRAPE VARIETIES: *90% Carricante, and remaining of Catarratto, Grecanico and Inzolia*

HARVEST: *Hand-picked in cases after the first decade of October*

VINIFICATION: *The juice runs quickly, by separating the skins in the press at 0 bar and from the gross lees statically cold. The vinification takes place at a controlled temperature between 15 -17 degrees C° for at least 10 days.*

AGING: *In steel vats and wood (Tonneau 500 liters mildly toasted french oak) for at least 4 months keeping the finest lees in suspension. It remains for a minimum of 2 months in the bottle.*

BOTTLING: *late spring following the harvest*