

IL MUSMECI BIANCO CONTRADA CASELLE

A frame of an iconic Contrada, a manual selection made by a few centennial "Alberelli". A Carricante that carries with him the sea memory and the unicity of Milo, a limited edition that encloses the essence of the Eastern slope of Mt. Etna.



DENOMINATION: Etna Bianco D.O.C.

VARIETAL: Carricante 100%

TASTING NOTE

COLOR: straw yellow with green shades

SMELL: herbs, lemon thyme, vanilla, wax, citrus zest

TASTE: complex and vertical, sharp and savoury

CHARACTERISTIC OF PRODUCTION AREA

VINEYARD SURFACE: 1/2 ha

AGE OF THE VENEYARD: 90 years old 7 original rootstock

EXPOSITION: Est

ALTITUDE: 950 mt.

SOIL COMPOSITION: *Milo, Contrada Caselle,*

Milo, on the eastern side of Etna is the homeland for Carricante grapes, often lashed by strong rainfalls has the highest rain percentage around the whole island. The soil composition is complex with extreme pedo-climatic conditions, which if expertly supported are able to give unique wines for taste and longevity. The soil, made by centuries of the volcanic activity, has several layers of minerals and salts, pumice, lapilli, fine and light ash. This terroir, that has a subacid reaction, is particularly fertile and able to produce a very high total acidity. Here the Carricante finds its pure and typical expression. The unique conditions, in fact, allows to grow grapes at incredibly high altitudes, with a great late-ripening and aging potential.

HARVEST: October

YELD PER HA: 4.000 kg

VINIFICATION AND AGEING: 2 years in stainless steal, 6 months in tonneaux and 2 years in bottle

TOTAL PRODUCTION: 650 bottles per year.