

A'PUDDARA

It is a wine dedicated to Sicily and, like the Pleiades, which are a pulsating object in the sky, it is a small continent that has a heart that pulsates in the middle of the Mediterranean. A 'Puddara - "le gallinelle" or "la chioccia" for fishermen and farmers, in memory of the poetry of Ovid - was a sign that indicated the direction in work and in life. Let's imagine the fishermen from Riposto who come back from the sea and looking up on the volcano, spot the Pleiades hidden behind the summit just where, as if it were a hanging garden, the vineyard of our Carricante rests. It is a rigorous wine outlined like A 'Muntagna that stands out in the night ...



A'PUDDARA

DENOMINATION: Etna Bianco D.O.C.

VARIETAL: Carricante 100%

ENOLOGIST / AGRONOMIST: Benedetto Alessandro

TASTING NOTES

COLOR: straw yellow with green shades

SCENT: grafite, orange zest, mango, broom, aromatic herbs

TASTE: vertical minerality, high acidity, lemon peel, tropical fruit.

Candied entry with buttery notes and a savory and marine finish, saltiness

CHARACTERISTICS OF THE PRODUCTION AREA

PRODUCTION AREA: Biancavilla

VINEYARD SURFACE: 2 ha

AGE OF THE VINEYARD: 1950 Biancavilla

EXPOSITION: South

ALTITUDE: 900 mt

SOIL COMPOSITION: *Biancavilla, Contrada Manzudda.*

The Biancavilla area is characterized by areas composed of small volcanoes and craters from remote eras, these led to the formation of limestone caves and a terroir composed mainly of clayey particles, lapilli leftovers, sand and volcanic ash. There are small fractions of potassium, basaltic lavas and ancient tuffs. The thermic excursion is sudden and wider than the north side, it is such that it reaches 30 degrees giving, with the fine and sandy skeleton, a vertical elegance and a unique strong minerality, that if combined with the high rates to the genotypic acidity of the indigenous varieties guarantee a very high aging potential both for the Carricante grapes, Nerello Mascalese and Nerello Cappuccio

HARVEST: October

YIELD PER HA: 5.500 kg

VINIFICATION: crushing without de-stemming after careful selection of the grapes in the vineyard and on the sorting belt in the cellar, soft pressing with separation of the musts cold static decantation

FERMENTATION: direct fermentation in 3500 liter french oak barrels

AGING: refined on the lees for 6-8 months

TOTAL PRODUCTION: 9.000 bottles of 0,75 cl and 150 magnum of 1,5 lt