

IL MUSMECI BIANCO

A frame of an iconic Contrada, a manual selection made by few centennial bush vines. A Carricante that has the sea memory and vertical taste of the unique area of Milo, a limited edition that enclosed the essence of the Eastern slope of Mt. Etna



II MUSMECI BIANCO CASELLE

DENOMINATION: Etna Bianco D.O.C.

VARIETAL: Carricante 100%

ENOLOGIST/AGRONOMIST: Benedetto Alessandro

TASTING NOTES

COLOR: straw yellow with green shades

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

TASTE: complex and vertical, sharp and savory

CHARACTERISTICS OF THE PRODUCTION AREA

VINEYARD SURFACE: 1/2 ha

AGE OF THE VINEYARD: 90 years old 7 original rootstock

EXPOSITION: East

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

YIELD PER HA: 4.000 kg

VINIFICATION: 2 years in stainless steel, 6 months in tonneaux and 2 years in bottle

TOTAL PRODUCTION: 1.000 bottles per year.