

A VERTICAL WINE THAT  
RECALLS THE ORIGINS  
OF A VOLCANO BORN  
FROM UNDERWATER  
ERUPTIONS

**Classification:** IGT TERRE SICILIANE

**Production area:** northern slope of Mount Etna,  
Randazzo

**Vineyard:** Gabelle and other pre-existing  
vineyards

**Climate:** high hills, with significant temperature  
variations between day and night

**Soil:** in the lower part is alluvial stony while in  
the upper part sandy, rich in lava blocks and  
volcaniclastic deposits

**Altitude:** 550 mt. s.l.m.

**Grape variety:** Carricante 90%, other indigenous  
grape varieties 10%

**Training system:** alberello technique (free  
standing "little trees"), with a 1.2 x 1.2 m quincunx  
planting layout

**Density of implantation:** 7000 stumps per  
hectare

**Alcohol content:** 12,5%

**Grape harvest:** handpicked with selection of the  
bunches

**Vinification:** cryomaceration during  
prefermentation for few hours, followed by soft  
pressing of the bunches and static decanting at  
10-12°C to clear the must. Fermentation at 16-18°C  
in steel tanks with bâtonnage and lees contact for  
about 6 month

**Ageing in the bottle:** at least 8 months

**Estimated aging capacity:** at least 10 years

**Tasting temperature:** 10-12°C

**Tasting notes:** bright yellow color with golden  
reflections. The nose opens with aromas of citrus  
and apple, ending with floral and herbaceous  
notes which recall the surrounding nature. Very  
well balanced wine with great freshness, on  
the palate shows a strong volcanic personality  
with Mediterranean characteristics which give a  
remarkable complexity, accompanied by a long  
salty final

• CONTAINS SULPHITES