



Production Area: Randazzo, Biancavilla and Santa Venerina (CT) / 550-750m asl

Variety: 80% Carricante - 20% Catarratto

Soil: Sand and volcanic rock

Training System: Espalier and bush trained

Vinification: The grapes are harvested by hand in small boxes and vinified separately.

The alcoholic fermentation of the carricante takes place in steel at a controlled temperature for about 12 days.

The grapes of the catarratto, instead, are cooled to 6 ° C and left to macerate in the press for 4 hours.

Then the pressed must remains at a temperature of 8 ° C for 24 hours.

After this process begins the alcoholic fermentation which lasts about 14 days at the temperature of 12 ° C.

Winemaker: Vito Giovinco

Awards:

- **91 PT** James Suckling 2024

- **2 Bicchieri** Gambero Rosso 2025



Straw yellow wine with greenish reflections, with an intense aroma of white flowers, herbs and flint. The mouthfeel is elegant and mineral and shows a balance between freshness and density. The finish is savory, lively and persistent.



Excellent as an aperitif. It goes well with fish, both raw and cooked and is excellent with white meat and fresh fruit. **Serve at 10 °C.**