

TERRITORY

PRODUCTION AREA

The Vajasindi Estate, in Northeastern Sicily, on the slopes of Mount Etna facing the Alcantara valley, in the municipality of Castiglione di Sicilia

GRAPE VARIETY

Carricante

SOIL

Vulcanic

ALTITUDE

From 600 to 800 metres above sea level

VINE TRAINING SYSTEM

Guyot

PLANTING DENSITY

5,200 vine plants per hectare

PRODUCTION OF GRAPES PER VINE

1.2 - 1.3 Kg

CLIMATE

Cold and snowy winters, with cool springs and dry summers



Carricante (tenuta Vajasindi)

TASTING NOTES

COLOUR

Bright straw yellow

BOUQUET

varied and intense. Notes of peach and exotic fruits dominate, which blend with sensations of iodine and white pepper

FLAVOUR

Fresh and flavoursome, lively but also balanced. Pleasantly lingering after-taste

LAVICO

DOC ETNA BIANCO



TYPE

White

CLASSIFICATION

Denominazione di Origine Controllata 'Etna'

HARVEST

Manual harvesting of the grapes in small boxes, when they reach perfect ripeness

VINIFICATION

Destemming and pressing of the grapes, followed by a short pre-fermentation period in contact with the grape-skins, after which the separation of the must takes place in stainless steel tanks at a controlled temperature (18° C), thus stimulating alcoholic fermentation

AGEING IN TANKS

Four months in stainless steel tanks in contact with its own yeasts

AGEING IN THE BOTTLE

Minimum three months before marketing

ALCOHOL CONTENT

13.0% - 13.5% by vol

SERVING TEMPERATURE

17° - 18°C

FOOD PAIRINGS

fish-based dishes in general. Ideal with spaghetti with clams and bottarga

STORAGE METHOD

In a cool (13° - 15°C) and not excessively humid environment, away from light

LIFE

Over 5 years if kept in cellars with suitable conditions

FORMAT

75 cl bottles

1ST YEAR OF PRODUCTION

2021 Harvest