GAJA

Grapes
100% Carricante

Region/Appellation Sicilia DOP

Alcohol by volume 12.50%

Residual Sugar 0.51 g/l

pH 3.32

Total Acidity 6.21 g/l

Drinking Window 2024 - 2028



Tasting note printed 16/05/2024

IDDA Bianco 2022 6x75cl

Winemaker Notes

Notes of tomato leaves, sage, Cantaloupe (melon) and quince at the first sniff. Followed by intriguing hints of honey and hay, yet a note of yeast and dough raises from the glass. The entrance is voluptuous and tight, yellow plum and pineapple enrich the palate with a sleek acidity. Clean-cut and savory on the mineral-laced finish.

Vineyard

Located both in Biancavilla, on the south-west slope of the Etna Volcano, between 700-800 m a.s.l. (2296-2624 ft), and in Belpasso, on the southern slope of the Etna Volcano, between 600-700 m a.s.l. (1968 – 2296 ft).

Winemaking

Cold pressing of the whole bunches. After a static clarification, fermentation took place at controlled temperature between 18-20°C, partly in 10 hl oak barrels and partly in stainless steel. The wine, filtered, was bottled one year after.

Food match

Grilled and Roasted White Meats

Perfect with truffle pasta

