



PIANTESPARSE

ETNA BIANCO DOC

- Appellation: Etna DOC
- Type: white wine - still
- Harvest time: late september
- Grape: field blend of carricante, catarratto, minnella, zibibbo and others .
- Fermentation: fermentation by wild yeasts in stainless steel.
- Ageing: 18 months on lees in stainless steel and cement.
- Alcol: % Vol. 12,50
- Average bottles produced: 5000

In Italian “PIANTE / SPARSE” litterally means “spare-vines” and this is properly how this wine has been made. We don’t own a whole vineyards of white grapes, but in our old vineyards of red grapes, the ancestor used to plant, here and there, some vines of white grapes.

Mainly Carricante , but also Catarratto as well and more few vines of indigenouse grape like Minnella Bianca, Zibibbo and others. with a terrific work we mapped them, understanding how to lead them to a dedicated and separated harvest done to produce a very classy white wine.

Acidity, freshness and a prominent mineral body are the main feature of its personality. Timing is everything in producing this wine: guessing the perfect ripening moment of all the different plants of the different varietals. This is why this is a very rare wine, produced only in the best vintages and just in case of a perfect balance in grapes.