

VICO Etna bianco DOC Limited Edition

A pure Carricante that immediately reveals its elegant, terroir-driven character. Only 1,200 bottles produced. The result of a meticulous and rigorous selection of the finest and healthiest grape clusters, handpicked directly from the vine during harvest in carefully chosen parcels on the southern slope of Mount Etna.

CLASSIFICATION: Etna bianco D.O.C.

BOTTLES PRODUCED: 1.200

ALCOHOL CONTENT: 13%

AREA OF PRODUCTION: Southwestern slope of Mount Etna, Sicily.

ALTITUDE: more than 800 m a.s.l.

TERRAIN: Volcanic with a sandy matrix.

VINEYARDS: Grown as alberello.

PLANT DENSITY: Approximately 6,000 plants per hectare

AGE OF VINEYARDS: Over 20 years old.

GRAPE VARIETIES: Carricante 100%.

HARVEST: Hand-picked in cases around the first half of October..

VINIFICATION: Grapes partially destemmed and gently pressed. Only the free-run must was used, with the skins separated in the press at 0 bar and coarse lees removed through cold static settling. Fermentation took place at a controlled temperature between 13–15 °C for at least 10 days.

AGING: in steel vats and in 500-liter French oak tonneaux with light toasting for 4 months keeping the finest lees in suspension. It remains between 15/18 months in the bottle.

BOTTLING: After approximately 20 months.

