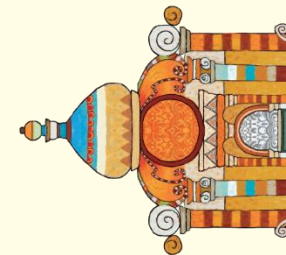


Nostru

CARRICANTE
TERRE SICILIANE
indicazione geografica protetta



ORGANIC WINE
100% CARRICANTE



SICILY IS A TREASURE CHEST OF
CULTURE.

WE TAKE OUR INSPIRATION
FOR THE CARRICANTE DESIGN
FROM THE WONDERFUL
BAROQUE SAN GIORGIO
CATHEDRAL IN THE BEAUTIFUL
NEARBY TOWN OF RAGUSA,
COMBINED WITH THE WARM
VIVID COLOURS OF THE
SICILIAN LANDSCAPE.

The name Carricante comes from the Sicilian dialect “**u carricanti**” which means “heavily laden” and refers to the high volume of grapes that this vine produces, if not strictly controlled. **Carricante is mostly grown on the slopes of Mount Etna, where it has enjoyed a renaissance in recent years.** It flourishes particularly well at altitude, and is now being grown in other high areas too. Carricante expresses a wonderful acidity and distinct minerality.

GRAPES

Our Carricante is cultivated at about 400 metres above sea level. As it is so prolific, it is essential to focus a lot of attention on training the vines – which we do using the Guillot method. Strict pruning is also absolutely key in order to limit production. **Grapes are hand-picked** in the early part of September.

VINIFICATION

The vinification of Carricante is carried out on the **principle of minimum intervention in order to achieve maximum quality in the finished wine.** Grapes are de-stemmed and very softly pressed with a pneumatic press. **The must is decanted at low temperature for about 48 hours** before starting the fermentation, which is carried out at 17-19C° for about 20 days. When the fermentation is finished the wine is racked and kept on fine lees for at least 5 months.

TASTING NOTES

Our Carricante is a pale straw yellow, with some hints of green. The elegant bouquet is a combination of peach, apple, citrus fruits and blossom. The palate has a big structure, with excellent acidity, minerality and sapidity and these characteristics give Carricante a particularly long finish.