



I Custodi Etna Bianco 'Ante'

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Vigna / Vineyard

Denominazione / Appellation: Etna Bianco.

Nome / Name: Vigna Puntalazzo.

Ettari / Hectares: 1.6 Hectares.

Quota / Altitude: 900 m / 2950 ft.

Suoli / Type of soils: Sandy, volcanic, rich in minerals, with subacid reaction.

Esposizione / Exposure: East.

Vitigni / Varieties: Carricante (90%), Grecanico, Minnella and other minor varieties.

Età delle viti / Vine age: up to 40 years old.

Densità / Planting Density: 9000 vines/hectare.

Allevamento / Trellis system: Alberello Egeo (Aegean bush tree).

Data di vendemmia / Harvest date: Second half of September.

Metodo di vendemmia / Harvest technique: Hand harvested.

Metodo agricolo / Agricultural technique: Organic, non certified.

Resa / Yield: 9000 kilograms / hectare.

Cantina / Cellar

Lieviti / Yeasts: Native yeasts.

Fermentazione alcolica / Alcoholic fermentation: 10 days, 20°C.

Fermentazione malolattica / Malolactic fermentation: No.

Affinamento / Élevage: 12 months in stainless steel.

Chiarificazione, filtrazione / Clarification, filtration: The wine is naturally stabilized with winter low temperatures, and it's slightly filtered before bottling, with 30 micron cardboard filters.

Zolfo / Sulphur: 81 mg/L total, 27 mg/L free.

Altri prodotti aggiunti? / Other products added?: None.

Produzione annua / Annual production: 1200 cases.

Gradazione alcolica / Alcoholic %: from 12.5% to 13.5%.

Tappo e bottiglia / Closure and bottle: Natural cork, 750 ml Burgundy bottle.

