

AYUNTA

PIANTE / SPARSE 2014 - ETNA BIANCO D.O.C



- Appellation: Etna DOC – Denominazione di Origine Controllata
- Type: white wine - still
- Harvest time: the 2nd of October 2014
- Grape: 90% carricante, 10% catarratto.
- Fermentation: fermentation by wild yeasts in stainless steel.
- Ageing: stainless steel and bottle.
- Alcohol & Acidity: Vol.% 12,50 - Ph: 3,08
- Bottled date: April 2015
- Num. of bottles: 3680

In Italian “PIANTE / SPARSE” literally means “stray-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. Nobody really can say if this was made to have some fresh and juicy grape for the table, or to have some white grape to bring juice and freshness to the red wine. In any case, we always considered this white spare vines as a treasure: with a careful work we mapped them, understanding how to lead them to a dedicated and separated harvest thought 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 timing 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.