



### WINE STORY

Buonora is Tenuta Tascante's white wine from Mount Etna's indigenous Carricante grape variety. Historically prized for its high acidity and abundant productivity, Carricante is a multi-faceted grape that ripens late and gains complexity with aging. Grapes for the Tenuta Tascante Buonora are sourced from cool-climate vineyards on the north and east faces of the volcano's slopes.

### VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Communes of Sant'Alfio on the east side of Mount Etna and Castiglione di Sicilia on the north side
ELEVATION:	530-550 meters
SOILS:	Shallow volcanic, with a high concentration of stones
TRAINING SYSTEM:	Spur-pruned cordon (cordone speronato)
FARMING PRACTICES:	Sustainable (SOSain certified)
AGE OF VINES:	15 years (planted 2003)
YIELD:	8,000 kg per hectare
GRAPES:	100% Carricante
TYPE OF YEAST:	Selected
FERMENTATION:	Cold settling at 10°C (50°F) for 24-36 hours
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	No
FILTRATION:	Membrane (crossflow) filter
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	6 months
BOTTLE AGING TIME:	3 months
PRODUCTION:	23,500 bottles per year
VEGAN:	Yes

### PRODUCER PROFILE

Winery Owner(s):

The Tasca Family

Winemaker:

Laura Orsi

Winery Founded:

2007

Region:

Sicily

### TECHNICAL DATA

ALCOHOL:	12.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2 g/l	EXTRACT:	20 g/l