



PRODUCER PROFILE

Winery Owner(s):
The Tasca Family
Winemaker:
Laura Orsi
Winery Founded:
2007
Region:
Sicily

WINE STORY

While Carricante used to be cultivated throughout Sicily, it is now essentially confined to Mount Etna, where it accounts for 95% of the white grapes grown. It is planted at extremely high altitudes (over 1000 m) where Nerello Mascalese cannot ripen. Contrada Sciaranuova is situated between the districts of Montelaguardia and Passopisciaro, at an elevation of 730m a.s.l. The contrada is 14.4 ha in total with 4.9 ha of vineyards. Tasca planted their Carricante here in 2017; 2022 is the first vintage release. Fermentation and aging, on the lees in 25 hl Slavonian oak cask.

VINEYARDS & VINIFICATION

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| VINEYARD LOCATION: | Contrada Sciaranuova |
| ELEVATION: | 730 m a.s.l. |
| SOILS: | From volcanic formations; Deep, sandy soil, rich in organic matter |
| TRAINING SYSTEM: | Guyot |
| FARMING PRACTICES: | Sustainable |
| AGE OF VINES: | 8 years old vines |
| YIELD: | 62 ql |
| GRAPES: | Carricante 100% |
| TYPE OF YEAST: | Selected yeasts, Saccharomyces |
| FERMENTATION: | Fermented in 25 hl Slavonian oak cask - on the lees for 12 months |
| SECOND FERMENTATION: | |
| MALOLACTIC FERMENTATION: | Not carried out |
| FILTRATION: | Filtration at 0.45 micron |
| AGING CONTAINER: | 25 hl Slavonian oak cask |
| AGING TIME: | 12 months |
| BOTTLE AGING TIME: | 3 months |
| PRODUCTION: | 2700 bottles |
| VEGAN: | Yes |

TECHNICAL DATA

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| ALCOHOL: | 12.5% | TOTAL ACIDITY: | 7.04 g/l |
| RESIDUAL SUGAR: | 0.6 g/l | EXTRACT: | |