

# CARJCANTI®

Denominazione di Origine  
Controllata Carricante

## TECHNICAL SHEET



### Appellation:

DOC Sicilia Carricante.

### Region:

Chiaramonte Gulfi (Ragusa) - Monti Iblei.

### Vineyards:

Vigna Campo, district of Passo Guastella Chiaramonte Gulfi

### Vine training system:

traditional, organic, without irrigation

### Altitude:

420 mt. a.s.l.

### Climate:

temperate mediterranean

### Type of soil:

limestone clay

### Variety:

100% Carricante, an indigenous grape variety from Etna area, according to Alberello training system.

### Plant density:

9.000 vines per hectare

### Yield per Hectare:

80 quintals

### Vinification:

Grapes are harvested during the third week of September then fermented into white wine with direct pressing in stainless steel tanks and oak barrels, capacity 500L and 2500L.

### Maturation:

natural yeasts, one year in oak barrels, capacity 500L and 2500L, and stainless steel tanks.

### Aging:

several months in bottle before launching on the market.

## ORGANOLEPTIC PROPERTIES

**Colour:** yellow with strong hints of green

**Nose:** strong, typical, with notes of green apple

**Palate:** dry, savory, persistent, with pleasant acidity

**Serving temperature:** 14°C

**Matching:** excellent with fish dishes

**Storage:** horizontal in a cool place at a constant temperature not exceeding 18°C

**Aging capacity:** its characteristic remain unchanged over several years before becoming softer and more complex