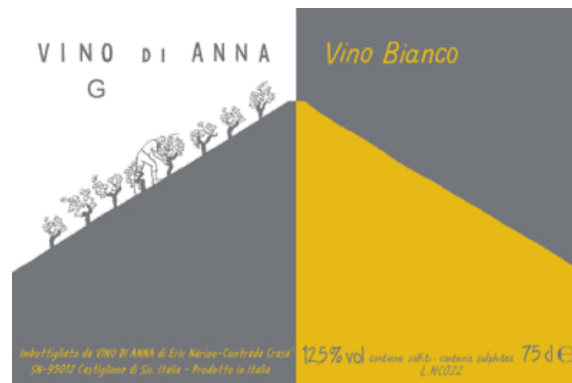


Vino Bianco, G

Vino di Anna



LOCALITY: ITALY – Sicily – Mount Etna

APPELLATION: Etna Bianco

GRAPE VARIETY: 80% Grecanico, 15% Carricante, 3% Isolia and 2% Minnella Bianco

WINEMAKER: Anna Martens and Eric Nario

VINEYARD: On average 60-70 years old vines planted over basalt soil: dark grey in color, sandy and rocky with high mineral content. 900-1100m elevation and north/ northeast exposure.

VITICULTURE: Biodynamic methods (not certified).

WINEMAKING: Grecanico is macerated for 2-3 days on skins, being gently foot trodden several times. Then fermented over ambient yeasts in stainless steel tanks. Others grape varieties are whole cluster pressed then fermented into 11 hl used chestnut cask. Complete spontaneous malolactic conversion.

AGING: Then blended and aged for 6 months on lees.

BOTTLING: Neither fined nor filtered.

