



A careful selection of historical indigenous varieties of Carricante (90%) and Catarratto, Grecanico and Inzolia (10%) from the vineyards in the two contradas of Paino dei Daini and Santo Spirito. A remarkably fresh wine, pleasantly persistent, with an appropriate balance of acidity and minerality.



The vineyards trained as alberello grow at an altitude between 600 and 700 meters asl. The first planting dates back to 1870.

Vinification: The juice runs quickly in the press, separating it from the skins at 0 bar and from the gross lees statically cold. Vinification takes place at a controlled temperature between 13 -15 degrees C° for at least 10 days.

Aeging: in steel vats for at least 4 months keeping the finest lees in suspension. The wine remains for a minimum of 2 months in the bottle.

Bottles produced : 15.000