GAJA

Grapes
100% Carricante

Region/Appellation
Sicilia DOP

Alcohol by volume
13.00%

Drinking Window
2023 - 2029

Tasting Guide

① ② ③ ④ ⑤ ⑥ ⑦ ⑧

Dry   Medium   Sweet

Tasting note printed
22/02/2025

IDDA Bianco 2019

Winemaker Notes

Intriguing notes of citrus fruits and aromatic herbs, mainly thyme at the first scent. Cede to refreshing notes of mint and jasmine, warmer notes of pink grapefruit and easy peeler. The entrance is oily, with marzipan notes and tension, due to a vibrant acidity and salty notes on the finish. The result is a tight and vibrant wine, which shows a beautiful vertical lift and great intensity.

Vineyard

Located both in Biancavilla, on the south-west slope of the Etna Volcano, between 700-800 m a.s.l. (2296-2624 ft), and in Belpasso, on the southern slope of the Etna Volcano, between 600-700 m a.s.l. (1968 – 2296 ft).

Winemaking

Cold pressing of the whole bunches. After a static clarification, fermentation took place at controlled temperature between 18-20°C, partly in 10 hl oak barrels and partly in stainless steel. The wine, filtered, was bottled one year after, during mid-October 2019.

Vintage

The 2018/2019 winter was characterized by temperatures remaining around the average. With no peaks of high temperatures and sporadic snowfall mainly in November 2018 and January 2019. Meanwhile, abundant rainfalls turned out in the springtime, mainly within the first months, with degrees below the average. In several areas winter freezing condition came back at the beginning of the spring. A significant amount of rain fell in May. Starting from the beginning of the summer, an abrupt increase of temperatures occurred, which reached over 35° C. August was characterized by no rainfalls and temperatures briefly exceeded40° C. The grapes ripened later than the previous vintages, due to a delay of the vegetative cycle, yet the quantity of bunches were smaller than 2018. Overall, the 2019 vintage exhibits balanced wines with good complexity.

Food match

Grilled and Roasted White Meats

Perfect with truffle pasta