

GAJA

IDDA Bianco 2020

Winemaker Notes

Notes of tomato leaves, sage, Cantaloupe (melon) and quince at the first sniff. Followed by intriguing hints of honey and hay, yet a note of yeast and dough raises from the glass. The entrance is voluptuous and tight, yellow plum and pineapple enrich the palate with a sleek acidity. Clean-cut and savory on the mineral-laced finish.

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.

Vintage

2020 winter and spring on Mount Etna were rainy and with overall mild temperatures. Abundant and prolonged rainfall occurred in early summer but apart from following 50 mm in June, 65 mm in July and 120 in September, overall 2020 summer was dry and not characterized by serious heat peaks. A bad hail storm, unfortunately, hit Biancavilla on September 12th causing a loss of 20% of the overall production. Significant temperature variations, with wind during the day and rather fresh nights, favored the maturation and complexity of the aromatic compounds of the grapes during fall. The harvest of Carricante started on October 1st and ended on October 6th.

Food match

Grilled and Roasted White Meats

Perfect with truffle pasta



Grapes

100% Carricante

Region/Appellation

Sicilia DOP

Alcohol by volume

12.50%

Residual Sugar

0.54 g/l

Total Acidity

6.21 g/l

Drinking Window

2023 - 2028

Tasting Guide



Tasting note printed

22/12/2024