

**GAJA**

# IDDA Bianco 2022 6x75cl

## 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.

## Food match

Perfect with truffle pasta



### Grapes

100% Carricante

### Region/Appellation

Sicilia DOP

### Alcohol by volume

12.5%

### Residual Sugar

0.51 g/l

### pH

3.32

### Total Acidity

6.21 g/l

### Drinking Window

2025 - 2028

### Tasting Guide



### Tasting note printed

31/03/2025