



DUCA DI SALAPARUTA  
DAL 1824

## I Vini dell'Etna *Tenuta Vajasindi*

North of Mount Etna,  
Solicchiata,  
Piano dei Daini area.



## Lavico Bianco

CARRICANTE 2023

ETNA Denominazione di Origine Controllata

### SOIL:

5 hectares of vineyards. Altitude of 622-652 metres above sea level; sandy soil of lava origin resulting from lava eruptions, neutral pH, low active limestone content with good organic content.

### VINEYARD:

Planting density of 4,800 plants per hectare with yields of approx. 50-60 quintals per hectare. Espalier-trained vines with spurred cordon pruning, with four spurs and two buds per spur. The vineyard has the same planting date, but its two terraces have different row orientations, one oriented east-west and the other oriented 3° north-west, both facing west.

### VINTAGE:

The vintage year of 2023 will had a low rainfall in autumn and winter, followed by a cool spring and continuous rainfall until June 2023. Mild spring temperatures from June to July 2023. Summer actually began at the beginning of July, with temperatures rising steadily until the time of the harvest. The harvest is delayed compared to previous vintages. Although there were agronomic difficulties, the grapes achieved optimal technological and phenological ripeness, resulting in a wine with excellent olfactory and palate complexity.

### HARVEST:

The grapes are hand-picked and transported to the winery in crates using small carts. The grapes are hand-picked at harvest time. The 2023 harvest took place on 15 October.

### VINIFICATION AND AGEING:

On arrival at the winery, the grapes are manually unloaded from the crates into the destemmer, which removes the stalks. The skins are left to macerate for at least four hours, after which the grapes are gently crushed. The must obtained is separated from the solid parts by static settling. The decanted must starts to ferment at a controlled temperature of 14-16 °C and the wine is then left to age on its lysed yeasts for at least three months. The wine ages in bottle for at least one month before being sold on the market.

### TASTING NOTES:

👁️ Pale straw yellow in colour with marked greenish tinges. 🤧 The bouquet is rich intense, with notes of tropical fruits, white peach and Mediterranean scrub. 🗨️ It has an intense and balanced flavour, great freshness and tanginess with a long and elegant persistence.

### PAIRINGS:

It is ideal with seafood and mediterranean first courses. It is a perfect accompaniment to white meat, grilled vegetables and baked fish.

### WINE LONGEVITY:

More than five years.

### FIRST VINTAGE PRODUCED:

2021

### ANALYTICAL DETAILS:

13% Alc./Vol., total acidity 6.30 g/l, pH 3.21.



🍷 6 - 8 °C 🍷 75 cl, 150 cl