

Idda Bianco Sicilia DOP - Gaja/ Graci

GAJA

The Producer:

The Gaja and Graci families own 20 hectares of vineyards, between 600m and 800m a.s.l., in the village of Belpasso and Biancavilla. The grape varieties currently planted are Nerello Mascalese and Carricante. IDDA, meaning 'She' in Sicilian dialect and named after Mount Etna, is produced from Nerello Mascalese grapes grown on the South West slopes of the volcano. IDDA, meaning 'She' in Sicilian dialect and named after Mount Etna, is produced from Carricante grapes grown on the South West slopes of the volcano. 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.

The Wine:

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). 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.

Tasting 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.

Code: 2282
Pack: 6x75cl
Vegan: No
Vegetarian: No
Closure: Natural Cork

