

# Idda Bianco 2023

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## ***NEW RELEASE***

The 2023 vintage is an amazing example of how vines can adapt to the most changing weather.

### ***Climate and harvest***

The 2023 season was overall hot and dry, with variable climatic conditions throughout the vegetative-production cycle. Mild temperatures in winter transitioned into adverse conditions in spring to a very dry and sunny summer. High summer temperatures accelerated the vegetative cycle, but the second half of the year was also characterized by sudden downpours. Belpasso's high summer temperatures led to balanced fruit maturity, adding volume and concentration to the wines, while Biancavilla's altitude preserved higher acidity, imparting fresh and mineral notes. The team's expertise ensured precise harvest timing, starting with Carricante in Belpasso on October 11 and concluding with Carricante in Biancavilla on October 10th. The grapes were vinified for the first time in the new cellar in Belpasso.

### ***Tasting notes***

On the nose, it presents Mediterranean aromas of citrus fruits (lemon, orange, grapefruit), stone fruits (ripe peach, nectarine, apricot), jasmine, and a mineral note. The palate is consistent and complex, featuring juicy, and refreshing sensations, followed by lightly salty mineral impressions. Its acidity and freshness amplify the fruity-mineral flavors, ending with a lingering aftertaste.

### ***Vineyards***

Located in Biancavilla, on the southwest slope of Etna Volcano, and in Belpasso, on the southern slope one. The soils of Biancavilla are lighter in colour and are among the oldest of all Etna. The soils of Belpasso are more porous and darker in colour, with irregular volcanic rocks.

***Appellation*** Sicilia D.O.P.

***Grape variety*** Carricante.

### ***Winemaking method***

Whole-bunch cold press fermentation followed by ageing in both oak and stainless steel for 6-9 months.



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***First vintage produced*** 2018