

ETNA BIANCO DOC 'ARRIGO'

2022 | White Wine



Italy, Sicily

Alta Mora

Case Size: 6

The wine shows clear aromas of lemon zest, grapefruit, green apple and subtle herbal notes, with a distinct mineral edge. On the palate it is dry, fresh and well-structured, with firm acidity supporting flavours of citrus, white peach and light spice. The texture is precise and linear, and the finish is long, clean and saline, reflecting its volcanic origin and high-altitude vineyards.

Vinification:

The 2022 Arrigo Etna Bianco DOC is crafted from 100 % Carricante grapes grown on the volcanic slopes of Contrada Arrigo at about 610 m above sea level. The grapes are harvested late in the season to achieve optimal ripeness in this cool, high-altitude site. Fermentation takes place with the aid of selected native yeasts, and the wine is aged for an extended period — roughly 9 months on fine lees with malolactic fermentation in 20 hl wood casks, followed by a further 18 months of bottle ageing before release — allowing for greater integration of aromas, texture and minerality. The volcanic soils, cool diurnal temperature shifts, and careful vinification together produce a white of refined balance and expressive terroir character.

Grape Varieties: Carricante

Classification: DOC | **ABV:** 12.5%