

LAVI CARRICANTE



Dry, aromatic and distinctive. Carricante is an historical Sicilian vine, typical of the Etna area. Grapes are hand harvested and delicately processed, followed by a soft pressing so as to extract the richest and most aromatic must. This is then inoculated with yeasts and fermented at 15°C in stainless steel tanks. Lavi Carricante is characterised by a persistent bouquet of fresh fruit and aromatic herbs, providing pleasant and harmonic notes to the wine. Its enchanting acidity is perfectly renewed at each sip, confirming the great freshness and elegance.

DENOMINATION: IGP Terre Siciliane.

SENSORIAL ANALYSIS



COLOUR: Bright straw-yellow.



BOUQUET: Wonderful notes of white melon blend with hints of flat peach and aromatic herbs.



TASTE: Dry and soft. Fruit notes are enhanced by a strong sapidity on the palate, with an exceptional long finish surrounded by hints of white pepper and sage.

HOW TO TASTE IT

FOOD MATCHING: Excellent with appetizers, raw fish, fish-based first and main courses, crustaceans.

RECOMMENDED GLASS: Tulip-shaped glass.

SERVING TEMPERATURE: 8-10 °C.

ON THE MARKET

ORIGIN OF THE NAME: A fantasy name celebrating in an authentic way the town of Vita, enhancing the deep connection with the centuries-old cult of the vine.

ANNUAL PRODUCTION: 10.000 bottles.

FORMAT: 75 cl.

PACKAGING: 6 bottle cardboard boxes (vertical).

AGRONOMIC DATA

VITICULTURE: Organic farming.

GRAPE VARIETY: 100% Carricante.

VINEYARD LOCATION: Between the hills of Vita and Salemi.

ALTITUDE: 330 m.a.s.l.

SOIL: Medium-texture, chalky.

TRAINING SYSTEM: Guyot.

PLANTS/HA: 3.300.

YIELD Q/HA: 80.

HARVEST PERIOD: Late August.

HARVEST METHOD: Manual.

OENOLOGICAL DATA

ALCOHOL CONTENT: 12,5% Vol.

SULPHITES CONCENTRATION: Low content of sulphites, 50% of the maximum limit.

VINIFICATION: Grapes are collected in crates, then immediately destemmed and softly pressed. The must is decanted at 8°C, placed with yeasts and fermented at 15°C in stainless steel tanks. The resulting wine remains on the lees until January with continuous mixing.

REFINEMENT IN BOTTLE: 3 months before commercial

release.

AGEING POTENTIAL: 3 years.