

EMILIO SCIACCA BIANCOPIGLIO

Emilio Sciacca is in love with Mount Etna. He started working vines on the great volcano in 2015 as a gesture of his devotion and 2018 is his first commercial vintage. The vines are on average 70 years old and at 600-700 meters of elevation. Sciacca's love letter to Etna is a gorgeous distillation of its awesome beauty and power.

VINTAGE: 2018 REGION: Sicily

APPELLATION: Etna Bianco D.O.C GRAPES: Carricante, Cataratto, Grecanico Dorato, Coda di Volpe

YEASTS: Wild

MACERATION: Destemmed cold

maceration for 12 hours

AGED FOR: 6 months in steel, 2 months in

bottle

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

FARMING: Organic

ALCOHOL CONTENT: 12.5%

SOIL: Volcanic, sand VINE AGE: 70 years

VOLUME: 750mL

