



Vino di Anna "Jeudi 15 Bianco" 2021

This new wine from "Vino di Anna" is made from organically grown white grapes, hand harvested from numerous small vineyards, high on the north face of Mt Etna during the month of September.

40% old vine Grecanico, which includes a large percentage of Grecanico Dorato. These grapes were macerated for one week on skins then fermented in used chestnut barrels (11hl). 40% from the estate's "Vigna Nave", which is located on the north-western side of Mt Etna. This high altitude vineyard (1100 metres) was planted 20 years ago to Riesling, Chenin Blanc and Carricante in equal portions. This fruit was 100% whole bunch pressed into a used chestnut barrel. The remaining 20% is a field blend (Carricante, Catarratto, Minnella Bianca, Insolia) which was whole bunch pressed into a 20hl French wooden cask and fermented with indigenous yeasts.

The wines were fermented to dryness, underwent malolactic fermentation, blended together and remained on light lees until bottling in November 2022 without fining or filtration.

Mid straw in colour, this wine has attractive citrus notes coupled with white flowers.

It is dry, crisp and fresh on the palate with lemon and grapefruit flavours and an underlying salty, minerality.

"Vino di Anna" is a small, family wine estate situated on the north face of Mt Etna, Sicily. Anna Martens and Eric Narioo have been making natural wines together on Mt Etna for nearly 15 years. Today, with a team of locals, they cultivate organically, eight hectares of terraced land by hand. They make a range of minimal intervention wines, that focus on energy, respect for nature and reflection of terroir.

www.vinodianna.com