



Vino di Anna "Palmento Bianco" 2022

Palmento Bianco is a made from organically grown, indigenous Sicilian white grapes, principally grown high on the northern slopes of Mt Etna, Sicily. All the fruit was hand harvested from different vineyards, vinified separately, and then blended to produce a fresh, citrus, dry, mineral white wine.

Palmento Bianco 2022 is made of 50% Carricante grown in the contrada Crasa, under the village of Solicchiata. Half the grapes were macerated on skins for 5 days and then pressed into a chestnut cask. The rest was direct pressed into stainless steel. 20% is Grillo, organically grown on the "terra rossa" soils of Marsala, rich in minerals. This fruit was macerated for one week on skins then fermented in stainless steel. 20% is Inzolia, organically grown on limestone clay soils in Vittoria, south of the island. These grapes were direct pressed and fermented in stainless steel. The remaining 10% is a field blend of Catarratto and Grecanico grown in contrada Allegracore also fermented in a chestnut cask. Each of the grape varieties were fermented by indigenous yeasts to dryness, underwent malolactic fermentation and were then blended together at the end of October. The finished wine remained on light lees and was bottled in mid- February 2023 without fining or filtration.

Pale straw in colour, this wine has attractive aromas of grapefruit and lemon with floral notes. The palate is dry, crisp and flinty with firm acidity. Citrus flavours are coupled with some white peach and a delicate nuttiness. The wine is light bodied yet flavoursome with an appealing sapid, mineral finish.