



Vino di Anna Bianco 2020

This wine is a blend of biodynamically grown white grapes, from contrada Nave, on the north-western side of Mt Etna and Carricante from contrada Caselle, on the eastern slopes of Mt Etna near Milo.

The estate's "Vigna Nave" is located between 1100 - 1200 metres of altitude, on the north-western side of Mt Etna, above the village of Maletto. Here the soils are sandy, volcanic, greyish in colour. The organically grown Carricante comes from the other side of the volcano, at 750 metres of altitude, where the soils are deep, dark grey/black volcanic sand.

Both vineyards were hand harvested at the beginning of October 2020, and direct pressed, as whole bunches into a large, used wooden cask. Fermentation was conducted by indigenous yeasts without temperature control. The wine underwent malolactic fermentation. It remained on fine lees for 11 months before being bottled without fining or clarification.

Pale lemon in colour, this wine has citrus aromas coupled with white peach and dried pear. It is dry, with high acidity, resulting in a taut and mineral palate. It has a fine, textural backbone which will develop with bottle age.

"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 more than 10 years. Today, with a team of young locals, they cultivate seven hectares of land bio-dynamically. The majority of the vineyards are old bush vines (60 - 100 yrs old) of Nerello Mascalese interspersed with indigenous whites (Grecanico, Catarratto, Carricante). The altitude of the vineyards range from 650 m to 1200 metres above sea level. The unique luminosity of these mountainous vineyards and the variable, decomposed lava soils give the wines a distinct minerality and sapidity. Wines are made with minimal intervention, indigenous yeasts, no additives, no fining or filtering and little or no SO2.

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