



Vino di Anna Bianco "G" 2022

The 2022 Vino di Anna Bianco "G" (predominantly Grecanico), is mineral and refreshing with appealing floral, apple and pear aromas and flavours. Not as opulent as riper vintages, the firm acid structure gives an expressive, energetic wine, reflective of its high mountain provenance.

This wine is made from organically grown, autochthonous white grapes; Grecanico (80%), Carricante (15%), Isolia (3%) Minnella Bianco (2%). The fruit was hand harvested from several small vineyards, high on the north and north-east face of Mt Etna; in the contrade Nave and Tartaraci. The average age of the vines is 60-70 years old with the altitudes of the vineyards being 900-1100 metres above sea level. The soils are basalt; dark grey in colour, sandy and rocky with a high mineral content.

The Grecanico, which includes a large percentage of Grecanico Dorato was macerated for three days on skins, being gently foot trodden several times. This was then fermented in stainless steel. The rest of the grapes, which had been picked as a field blend were whole bunch pressed together into a 11hl used chestnut cask. Fermentation was spontaneous without temperature control. The wine underwent malolactic fermentation, was blended and left on fine lees until bottling, without fining or filtration in April 2023.