

**Ante 2010**  
**Sicilia IGT Bianco**  
Technical sheet

**VARIETALS:** Carricante (80%), Minnella, Grecanico

**LOCATION OF VINEYARDS:** Eastern slopes of Mt. Etna.

**VINE TRAINING:** bush (8.500 plants per hectare)

**AGE OF VINEYARD:** Up to 40 years.

**ALTITUDE:** 900 m asl

**EXPOSURE:** East

**TERRAIN:** Sandy, volcanic, very rich in minerals, with subacid reaction.

**CLIMATE:** Typical high-hill climate, considerable temperature excursions between day and night.

**RIPENING:** End of september to beginning of october with manual harvest.

**VINIFICATION:** The grapes are harvest and selected, brought to the winery in shallow crates, where the whole clusters are soft-crushed. Fermentation in steel vat at 20°C.

**MATURATION:** In steel tanks for about 12 months

**REFINEMENT:** In the bottles for at least 6 months

**PRODUCED BOTTLES:** 4,200

**TASTING NOTES:**

- Eye: greenish straw yellow.
- Nose: fruity with hints of aniseed.
- Palate: dry, harmonic, good structure, rightly acid.

**ALCOHOL CONTENT:** 13%

**SERVING TEMPERATURE:** 12 °C.

