



IDDA, Biancavilla (Sicily)

## IDDA Bianco Sicilia DOP

<b>Vintage</b>	2024
<b>Winemaker</b>	IDDA
<b>Region</b>	Sicily
<b>Alcohol</b>	13% vol.
<b>Grapes</b>	100% Carricante

### Winemaking

The vines grow at an altitude of 600 - 800 metres above sea level in the municipalities of Biancavilla and Belpasso at the foot of Mount Etna. After cold pressing of the whole grapes and static clarification, temperature-controlled fermentation between 18 and 20 °C takes place both in 10 hectolitre oak barrels and in stainless steel tanks. One year later, in October, the wine is bottled.

### Our tasting note

The wine has a bright lemon yellow colour. The bouquet has aromas of citrus fruits, thyme and refreshing notes of mint and jasmine. Fresh and hearty on the palate with a lively, taut acidity, along with hints of white flowers, some flint, almonds and marzipan. Salty, long lasting finish.

### IDDA

The IDDA estate is a joint venture between the Gaja and Graci families. They own 20 hectares of vineyards situated at altitudes between 600 and 800 meters in the villages of Belpasso and Biancavilla. The grape varieties currently cultivated are Nerello Mascalese and Carricante. Mount Etna, the highest active volcano in Europe, is a mountain formed several hundred thousand years ago by lava eruptions. The Sicilians attribute a feminine nature to Etna, which is why it is called IDDA, meaning "She" in Sicilian.

### Suitable with

