



IDDA di Gaja, Biancavilla (Sicily)

IDDA Bianco Sicilia DOP

Vintage	2022
Winemaker	IDDA di Gaja
Region	Sicily
Alcohol	12.5% vol.
Grapes	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 di Gaja

Etna is not only the highest active volcano in Europe but is also a mountain which was formed by lava eruptions hundreds of thousands of years ago. The Sicilians attribute a feminine nature to Etna, which is why it is called IDDA which is Sicilian for Her. IDDA is also the name of a joint venture involving 2 families: Gaja and Graci. They own 20 hectares of vineyards between 600 and 800 metres above sea level in the villages of Belpasso and Biancavilla. The grape varieties which are currently being cultivated are Nerello Mascalese and Carricante.



Suitable with

