Wijnfiche

Al Cantara - Occhi di Ciumi | DOC Etna Bianco Carricante - Grecanico Italy (SICILIA) — 2024

Domain

Al-Cantara

The Al-Cantara winery was established in 2005 with the vision of bringing artisanal wines imbued with poetry to the market. The culmination of two decades of success came in 2023 with the prestigious award of "Winery of the Year - Gran Vinitaly 2023." This recognition speaks to the meticulous work in the vineyards and cellars. While wine production is undoubtedly a team effort, the influence of Salvatore Rizzuto, the oenologist, cannot be overstated. Beyond their excellent quality, Al-Cantara wines immediately catch the eye with their sophisticated and colorful labels. Young Sicilian artists are given the opportunity to unleash their creativity, producing unique designs. Connoisseurs of Italian poetry will notice that the wines are named after works by Sicilian poets. The name "Al-Cantara" is derived from a meandering river that finds its way to the sea along the slopes of Mount Etna.

Vinification

All work in the vineyard is done entirely by hand. The vineyards are green-fertilised, without chemical fertilisers. The 3.5 hectares of vineyard have volcanic soil and date back to 1968, with partial replanting in 2015. The strict harvest is carried out by hand in several passes through the vineyard. Fermentation lasts two weeks at low temperature. The wine then matures for six months on its lees in stainless steel tanks and three months in the bottle.

Taste

Crystal-clear wine with a golden shimmer. The aromatic complexity of this wine immediately captures our attention: intense floral notes, tropical fruit, apple, peach, lemon, and grapefruit. There are also subtle mineral undertones from Mount Etna. On the palate, the wine reveals itself as lively and fresh, with floral and fruity aromas and a saline undertone in the finish.

Food pairing

Cheese - soft | Fish - grilled | Meat - white | Crustacea

General information

Type: White wine
Grape varieties: Grecanico, Carricante
Viticulture: Sustainable/HVE
Storage (years): + 3-5
Serving temperature: 8-10 °C
Taste profile: Aromatic fresh

