Wijnfiche

Al Cantara - Luci Luci | DOC Etna Bianco | Carricante Italy (SICILIA) — 2021

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 carried out entirely by hand. The vineyards are green-fertilised, without chemical fertilisers. The 2 hectares of vineyard have volcanic soil, rich in minerals, and date back to 2005. The strict harvest is done by hand in several passes through the vineyard. Fermentation lasts two weeks at low temperature. The wine then matures for 18 months on its lees in stainless steel tanks and 12 months in the bottle.

Taste

The wine has a lively straw-yellow colour, with a good texture that already suggests its freshness. On the nose, it reveals an elegant aromatic bouquet, in which delicate notes of white flowers and fresh fruit stand out, particularly yellow apple and tropical fruits such as pineapple and mango. The flavour profile is enhanced by a lively acidity that gives the wine balance and freshness. The combination of floral, fruity, and mineral aromas offers a complex and inviting sensory experience. A true terroir wine!

Food pairing

Salde of artichoke | Gamba - grilled | Vegetable platter | Fish - in papilotte

General information

Type: White wine
Grape varieties: Carricante (100%)
Viticulture: Sustainable/HVE
Storage (years): + 7-10
Serving temperature: 10-12 °C
Taste profile: Complex without oak

