



CARRANCO

\$49.75

* Suggested retail price

Etna Bianco 2018

Organic Agriculture / In Conversion

	Product code	14420516
	Agent	Noble Sélection
	Licensee price	\$43.28
	Format	6x750ml
	Listing type	SAQ Signature
	Status	Unavailable
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata (DOC)
	Region	Sicily
	Appellation	Etna
	Varietal(s)	Carricante 100 %
	Alcohol percentage	12,5%
	Colour	White
	Sugar	Dry
	Closure type	Cork
	Aging vessel type	On lees in cement tanks
	Length of aging	6-7 months

ABOUT THIS WINERY

Carranco is the product of two completely different wineries, but both capable of producing great wines, pure expression of the land of origin.

Borgogno, the oldest winery in Barolo, is still one of the most important and historic producers in the Langhe and of Barolo, while Tornatore, originally from Castiglione di Sicilia, is one of the few remaining native producers on Etna.

TASTING NOTES

A straw yellow color with green glares; the bouquet is complex, with fruity hints of green apple and grapefruit as well as white peach. These aromas are accompanied by herbaceous and floral notes, such as hawthorn. The palate is intense and warm. The acidity, the sapidity, and the significant mineral notes donate freshness and power to a wine suited for long aging in bottle.

PRODUCT NOTES

The Carranco estate sits at an altitude of 500 metres above sea level in the Contrada of the same name, in the village of Pietra Marina, which is part of the municipality of Castiglione di Sicilia, located on the north side of Etna and considered to be one of the most suitable slopes for wine production.

SYLVAIN GUILBAULT
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The vineyards, which are about 50 – 60 years old, and sustainable agricultural techniques that fully respect tradition and environment, give life to wines of the highest quality.

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PRODUCTION NOTES

Fermentation occurs in steel or cement tanks at a controlled temperature of 15-16°C (59-61°F). Subsequently, the wines age in cement for 6-7 months on thin lees.



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