



AZIENDA VITIVINICOLA
AL-CANTÀRA

LUCI LUCI

Etna Doc White



2021 93/100
2020 92/100
2019 91/100
2018 93/100
2017 92/100
2016 90/100
2014 92/100

Robert Parker
WINE ADVOCATE
2020 88/100
2019 89/100

Wine Spectator
2017 90/100
2019 90/100

WINE ENTHUSIAST
2019 91/100
2018 91/100
2014 89/100
2013 90/100

JAMES SUCKLING .COM
2021 89/100
2020 90/100
2022 92/100

Decanter
2019 90/100
2018 Silver
2014 Silver



CLASSIFICATION: DOC Etna WHITE

GRAPE VARIETY: Carricante 100%

VINEYARD AREA: 2 hectares

PRODUCTION MUNICIPALITY: Randazzo (CT)

VINEYARD DENSITY: 6,000 vines per hectare

ALTITUDE: 620 meters above sea level

SOIL TYPE: Volcanic, rich in minerals and skeleton

VINEYARD PLANTING: 2005

CULTIVATION SYSTEM: double spurred cordon

AVERAGE YIELD: 70 quintals per hectare

FERTILIZATION: organic - green manure

VINIFICATION: in White and fermentation for 12/14 days
at 14-18 degrees

AGEING: 18 months in steel on the lees, 12 months in the
bottle

PRODUCTION: 7,000 bottles

FIRST VINTAGE: 2007

ALCOHOL CONTENT: 12 - 13% vol.

AGING CAPACITY IN BOTTLE: 8-12 years

TASTING NOTES: The wine has a lively straw yellow color, with a good consistency that anticipates its freshness. On the nose, it expresses itself with an elegant aromatic bouquet, where delicate notes of White flowers and fresh fruit stand out, in particular yellow apple and tropical fruits such as pineapple and mango. This White wine, from the Sicilian lands and made with Carricante grapes, is characterized by a harmonious delicacy. Luci Luci is enriched by 49 mentions of earthy notes that reveal a pleasant minerality, transmitting the essence of its volcanic terroir. The tasting notes are amplified by a lively acidity that gives balance and freshness to the palate, making it a surprisingly versatile wine. The combination of floral, fruity and mineral aromas offers a complex and inviting sensory experience.

FOOD PAIRING: mature cheeses, White meats and shellfish.