



AZIENDA VITIVINICOLA
AL-CANTÀRA

occhi di ciumi

Etna Doc White



2022 92/100
2021 92/100
2019 87/100
2018 92/100

Robert Parker
WINE ADVOCATE

2022 92/100
2021 92/100
2019 87/100
2018 92/100

Wine Spectator

2021 90/100
2016 89/100

WINE ENTHUSIAST

2013 89/100
2019 88/100
2015 89/100

**JAMES
SUCKLING
.COM**

2022 90/100
2023 92/100

Decanter

2022 92/100
2021 92/100
2019 87/100
2018 92/100



CLASSIFICATION: Doc Etna White

GRAPE VARIETY: Carricante and Grecanico

VINEYARD AREA: 3.5 hectares

PRODUCTION MUNICIPALITY: Randazzo (CT)

CONTRADA: Feudo S. Anastasia

VINEYARD DENSITY: 6,000 vines per hectare

ALTITUDE: 620 meters above sea level

SOIL TYPE: Volcanic, rich in minerals and skeleton

VINEYARD PLANTING: 2015/1968

CULTIVATION SYSTEM: double spurred cordon

AVERAGE YIELD: 60 quintals per hectare

FERTILIZATION: organic - green manure

VINIFICATION: in White and fermentation for 12/15 days
at low temperature

AGEING: 6/12 months in steel on the lees, 3 months in the
bottle

PRODUCTION: 20,000 bottles

FIRST VINTAGE: 2008

ALCOHOL CONTENT: 12 - 13 % vol.

AGING CAPACITY IN BOTTLE: 6-8 years

TASTING NOTES: crystalline straw yellow color, bright and inviting, with golden reflections that highlight its freshness. On the nose, an aromatic complexity stands out with intense floral scents, accompanied by notes of White fruit, such as apple and peach, and delicate citrus nuances that recall lemon and grapefruit. You can also perceive mineral hints typical of the volcanic terroir of Etna. On the palate, the wine is fresh and lively, with a perfect balance between acidity and structure. It presents clear floral scents followed by tones of ripe fruit, with a long and savory finish that enhances the minerality, making it ideal to pair with fish-based dishes, shellfish and summer salads.

FOOD PAIRING: aged cheeses, White meats, shellfish.