



Palmento Costanzo “Bianco di Sei”

Winery: Palmento Costanzo

Category: Wine – Still – White

Grape Variety: 70% Caricante, 28% Catarratto, 2% Minnella

Region: Mount Etna/ Sicily/ Italy

Vineyard: Estate

Winery established: 2011

Feature: Organic practices, but not certified



Product Information

Soil: Black, brownish volcanic sands and volcanic rocks. Rich in organic substances

Altitude: 2,300 feet

Vinification & Yield: grapes are hand-harvested in the second half of October, selected in the vineyard and on a sorting table. Fermented in a stainless-steel tank; malolactic done. The lees are moved weekly in the first 2 months of ageing. Aged for 8 months in stainless steel before bottling.

Tasting Note: Golden yellow. On the nose it features white flowers and yellow fruits, such as apricots and peaches, supported by a continuo of weeds, rocks split, flint; on the palate shows a conspicuous tactile density, yet it is lithe and juicy, deep and saline.

Production: 6,600 bottles

Alc:

Producer Information

The Palmento Costanzo vineyards are inside the Mount Etna national park, on the northern slopes of Mount Etna, in Contrada Santo Spirito, Passopisciaro. The vivid airs and colors of the area are testimony to their location close to the most active volcano in Europe. This is a unique, elemental and diverse terrain, capped by a volcano that reached up to 11,000 feet. The winery totals seven vineyards spread over 35 acres of land situated between 1,950 to 2,600 feet above sea level. The vines are planted on typical terraces supported by dry walls and in the volcanic stones. About 50,000 vines are trained in the ancient Greek bush system, with ages ranging up to 100 years old. The vineyards are farmed exclusively using manual viticulture and following the principles of organic agriculture. The cellar, locally known as Palmento was meticulously restored using a design to safeguard the Etna landscape and to reproduce as much as possible, the traditional winemaking process of the area. Starting with the 2011 vintage, Mimmo Costanzo and Valeria Agosta craft their wines helped by a team of young, motivated and local workers.