



# Vanedda

## **BIANCO** TERRE SICILIANE IGP

To produce our white wine **Vanedda** we were inspired by **ancient Sicilian traditions**, resulting in a unique, highly individual wine. We have taken **two classic Sicilian grape varieties**, Catarratto and Grillo, which are fermented on their skins, just as wine was made in years gone by.

### **HARVEST**

The grapes are carefully **hand-harvested** into small baskets and only the best quality are selected to make Vanedda. The baskets of grapes are refrigerated at 10°C for around 24 hours.

### **VINIFICATION**

After this is completed the wine is carefully de-stemmed and fermented on the skins for at least 2 days, after which we separate the wine from the skins and finish the fermentation in **30hl oak botti**. Following fermentation, the wine stays on the lees for at least 7 months and remains in bottle for a further 6 months before being released on to the market.

### **PRODUCTION**

Vanedda has a very limited production of about 10.000 bottles per year.

### **TASTING NOTES**

Intensely golden in colour, which comes from the **skin contact** and **ageing** in large oak botti. The prominent bouquet has notes of coconut and tropical fruit, with an undercurrent of gentle spices. On the palate, there is a richness, balanced by well-integrated acidity. Excellent structure and length.