



Tenute Bosco, Piano dei Daini, Etna Bianco DOC, Sicily, Italy, 2023

Producer Profile

Sofia Ponzini started Tenute Bosco in 2010 in an attempt to breathe life back into two small vineyards on the slopes of Mount Etna.

Some of the vines are over 120 years old, and pre-phylloxera, on land recovered 300 years ago from the cooled lava flow following Etna's last major eruption. There is more living history in the sight of the traditional 'alberello' method of propagation in the vineyards that leaves the vines free standing and backed by dry stone walls. Sofia is intent on reviving the traditions of this land, and the indigenous Nerello Mascalese, Nerello Cappuccio and Carricante which they clearly love. Creating wines that definitely have a sense of place, of the present and the past.

Viticulture

Grown in the traditional alberello trained style at around 7,000 plants per hectare, hand-picked into small crates after the first ten days of October.

Winemaking

The grapes are pressed and then racked off the gross lees by cold stabilisation. The vinification takes place at a controlled temperature of 13 -15 degrees C° for at least 10 days. Ageing in stainless steel vats for at least 4 months on the fine lees.

Tasting Note

Zippy citrus fruit, white peaches and white flowers intermingled by mineral notes. This is really fresh, characterised by a wonderful level of acidity. The finish is sapid and long.

Food Matching

A wonderful appetiser, but excellent with any fish that can support the zesty citrus fruit and acidity.



Product code: 3906

Technical Details

Varieties:

Carricante 90%

Others 10%



ABV: 12.5%

Closure: Technical cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing

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