



TENUTA DI
CASTELLARO



The enchanting aromas of Malvasia delle Lipari seamlessly merge with the crisp mineral touch of Carricante, crafting a flavor where balance epitomizes the intricate elegance of the Aeolian Islands. This wine is both vertical and Mediterranean, truly one of a kind. This is Bianco Pomice.

Bianco Pomice

TYPE

Dry white wine

CLASSIFICATION

IGT Terre Siciliane Rosso

PRODUCTION AREA

Lipari Island (Aeolian Islands, Sicily)

CLIMATE

Temperate, warm, Mediterranean, with frequent temperature changes throughout the day. Windy.

SOIL

Sandy, volcanic, deep, fertile and rich in microelements.

ALTITUDE

350 mt. s.l.m.

GRAPE VARIETY

Malvasia delle Lipari 60%, Carricante 40%

TRAINING SYSTEM

Alberello technique (free standing "little tree")

DENSITY OF IMPLANTATION

7.000 stumps per hectare

YIELD PER HECTARE

70 q/ha

FIRST BOTTLED VINTAGE

2008

GRAPE HARVEST

Handpicked with selection of the bunches.

VINIFICATION

Direct pressing of the grapes in a pneumatic press, subsequent static decantation at 10-12 °C to clear the must, fermentation at 16-18°C in steel tanks (Malvasia) and barriques of 3rd / 4th passage (Carricante), with bâtonnage and lees contact for about 6 months.

Contains Sulphites.

AGING IN THE BOTTLE

At least 6 months.

ESTIMATED AGING CAPACITY

Minimum 8/10 years.

TASTING NOTES

A wine with a pale yellow hue and vibrant green reflections, featuring a predominantly herbaceous aroma of Mediterranean scrub, with subtle citrus, mineral, and saline notes. The taste harmoniously blends the aromatic profile of Malvasia with the marine acidity of Carricante, offering an exhilarating and savory persistence.