



CARJCANTI - ORGANIC

Sicily, Italy

Gulfi



www.gulfi.it

Method & Production

The organic Carricante grapes are hand-harvested from their vineyards in Pachino. 50% is fermented in stainless steel and 50% in large used botti. Refinement on the lees for 9-12 months before bottling.

Tasting Notes

“Sweet almond paste, young peaches, hints of flint and smoke waft up from the 2018 Carjanti. Its soft textures soothe, as a savory display of herbal-tinged orchard fruits and salty minerals washes across the palate. There’s a lovely cut of acidity here as this finishes with youthful tension, revealing hints of hazelnut and inner florals.” **91 points, Eric Guido, Vinous (June 2021)**

Food Matching

Fish and vegetarian main dishes

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
GU0523	Carjanti - Organic	Carricante	2023	12.5%	Cork	6x0.75lt	Yes	No	No	No