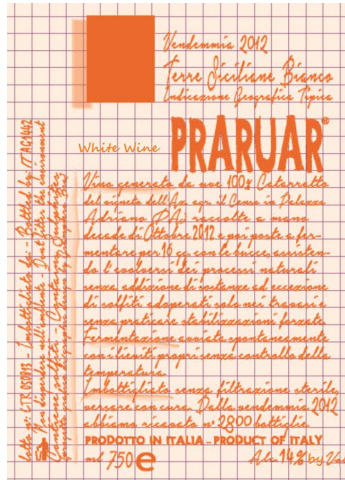


Il Censo



Praruar



At a Glance:

- **Appellation:** IGT Terre Siciliane Bianca
- **Uvaggio:** Cattanaro (100%)
- **Average Annual Production:** 2,500-3,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From south-facing slopes in the Sicani mountains (650 meter elevation) near the village of Palazzina.
- **Soil Types and Compositions:** Sandy and iron-rich clay topsoils, volcanic bedrock
- **Vine Age, Training, and Density:** Average age 10 years old, planted in Guyot.
- **Average Yields:** c. 23 hl/ha
- **Average Harvest Date and Type:** Manual, usually in the first week of October

In The Cellar:

- **Fermentation:** After destemming and crushing, wine ferments spontaneously on its skins in stainless-steel tanks for c. 16 days.
- **Pressing:** Pneumatic press
- **Time on Lees:** Wine remains on its fine lees until bottling.
- **Malolactic Fermentation:** Occurs spontaneously in stainless-steel tank after alcoholic fermentation
- **Élevage:** 2 years in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied when necessary during ageing and at bottling, with c. 65 mg/l free sulfur on release.

In The Glass:

The Praruar, meaning golden in the once-locally-spoken Greek and Albanian, presents aromas and flavors of the local volcanic subsoil, nuts, fennel, and iron. Rich and deep, yet still elegant, this balanced expression of one of Sicily's most exciting white varieties combines acid, extract, tannin into an intriguing, delicious, gustatory experience.