

Al Cantara Occhi Di Ciumi

Description: Occhi di Ciumi is a fresh, characterful white from Al-Cantàra on the northern slopes of Mount Etna in Sicily. Made from Carricante and Grecanico, it combines citrus and white-fruit flavours with floral aromas and a distinctly savoury, mineral finish. The palate is lively, with plenty of freshness and a little more texture than a simple, light Italian white. The grapes are grown at around 620 metres above sea level on volcanic soils, then fermented at low temperature and aged on the lees in stainless steel tanks.

Tasting notes: Lemon, Grapefruit, Apple, Peach, White Flowers, Volcanic Mineral Notes, Saline Finish

Allergens: Contains sulphites.

Dish Pairing: • Grilled sea bass • Oysters and shellfish • Seafood risotto • Summer salads with fennel

Talking Point: The name Occhi di Ciumi is Sicilian dialect, and the wine is part of Al-Cantàra's range inspired by Sicilian poetry and culture. The winery is based near Randazzo, on Etna's northern slopes, where vineyards sit at around 620 metres. The blend combines Carricante, the signature white grape of Etna, with Grecanico. Some of the vines date back to 1968, giving the wine a link to an older generation of Sicilian viticulture.