

Product Fact Sheet



CARJCANTI - ORGANIC Sicilia, Italy Gulfi



March 2025

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 less for 9-12 months before bottling.

Tasting Notes

"Sweet almond paste, young peaches, hints of flint and smoke waft up from the 2018 Carjcanti. 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 | | | | | | | | | |
| GU 0521 | Carjcanti - Organic | Carricante | 2021 | 12.5% | Cork | 6X0.75It Yes | No | No | No |