

# Gioventù

## 2024 Macerato Terre Siciliane

### Sicilia, Italy



Type:	Orange Still Wine
Ingredients:	70% Catarratto, 30% Grillo
Region:	Sicilia, Terre Siciliane IGT
Vineyard:	Located in the northeastern area of Alcamo, in northern Italy.
Vineyard Size:	2.4 hectares at 320 meters above sea level
Planted:	2000 (average age 20 years old)
Farming Methods:	Organic practices, manual labor, and green harvesting, using the Guyot training system.
Total Production:	600 cases per year
Soil:	The combination of limestone-rich soils, excellent drainage, and a balanced climate makes Alcamo ideal for producing both white and red wines. The area is particularly renowned for its fresh, mineral-driven Catarratto-based whites.
Climate:	Alcamo, located in western Sicily, enjoys a Mediterranean climate ideal for winemaking. Hot, dry summers with abundant sunshine allow grapes to ripen fully while preserving their aromatics, while mild, wet winters replenish soil moisture. Cooling sea breezes from the Tyrrhenian Sea and significant day-night temperature variations enhance acidity and complexity, resulting in fresh, well-balanced wines.
Fermentation:	The selected grape clusters are carefully harvested and transported to the cellar, where they undergo destemming and pressing. Fermentation begins spontaneously through the action of native yeasts present on the grape skins. Maceration then takes place for about 5 to 8 days at a controlled temperature of 15°C, during which the skins gradually release color, structure, and aromatic compounds into the wine.
Winemaker:	Michael Schmelzer
Elevage:	Six months in stainless steel, followed by two to three months in bottle.
Fining/Filtration:	No/No

#### Sustainable

ABV	13%	S02	40mg/L	Sizes	1L
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#### ABOUT THIS BOTTLE

Gioventù Macerato is an orange wine that unites tradition and modernity. Crafted from a pure blend of Catarratto and Grillo, the grapes are hand-harvested in early September. The winemaking process combines two techniques: the must undergoes maceration with the grape skins, a method typical of red wine production that enhances depth and texture, while a white wine approach is applied through cryomaceration at a controlled temperature, followed by static clarification and maturation in steel tanks. This dual process creates a complex yet balanced wine that highlights the richness of skin contact alongside the freshness and elegance of a refined white wine.

This vibrant and characterful wine is produced with the same care and respect for nature as certified organic wines. It bursts with aromas of candied citrus and fragrant Mediterranean herbs, offering a beautifully layered experience. On the palate, its salty freshness and gentle tannins create a harmonious balance, leading to an elegant and lingering finish. The wine showcases both personality and charm.