



Le Fontane

2023 Calcis IGT Terre Siciliane

Sicily, Italy



Type:	White Still Wine
Ingredients:	45% Grillo, 45% Insolia, 10% Moscato
Region:	Chiaramonte Gulfi, Sicily
Planted:	2000, 2005, 2010 (average age: 20 years old)
Farming Methods:	Organic and biodynamic practices, manual labor, green harvesting. Guyot system and spur-pruned cordon training methods.
Soil:	Medium-textured, composed of red-brown sand and sub-Apennine limestone.
Climate:	Chiaramonte Gulfi enjoys a Mediterranean climate characterized by hot days, cool nights, and low rainfall. Mild winters, warm springs, and dry summers create ideal conditions for producing Le Fontane wines with a balanced profile of ripeness, freshness, and elegance, which supports the principles of biodynamic agriculture.
Fermentation:	Fermentation takes place in concrete tanks with indigenous yeasts and 15 days of skin maceration to enhance varietal authenticity.
Winemaker:	Giovanni Occhipinti, Giusto Occhipinti
Elevage:	Aged for 8–10 months in thick (13.55-inch), uncoated concrete tanks, ideal for maintaining temperature, followed by an additional 1–2 months in bottle to harmonize aromas and structure.
Sustainable	Manual labor, dry farming, green manure, and zero use of pesticides or chemical substances.

Made with Organic Grapes	Sustainable
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ABV	12%	S02	40 mg/L	Sizes	750ml
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ABOUT THIS BOTTLE

“Calcis” is Latin for limestone, a fitting name for the bedrock that defines this land. Just beneath a thin layer of sandy soil lies a deep stratum of limestone, rich in minerals essential for soil health. Its natural ability to retain moisture proves vital during Sicily’s hot, dry summers, helping vines endure the heat and thrive despite drought conditions.