



MARCHESE DELLE SALINE

Tiade Etna Bianco

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| REGION/ ORIGIN | Sicily Etna DOP | WINEMAKER | Francesco Rallo |
| VINTAGE | 2023 | WINERY ESTABLISHED | 1860 |
| VARIETALS | 100% Carricante | VINEYARD(S) | Estate fruit (Solicchiata) |
| ALCOHOL | 13% | AGE OF VINEYARD(S) | 5-12 years old |
| FERMENTATION | Stainless steel Indigenous yeasts | SOIL TYPE | Bruni (volcanic sand with neutral ph) |
| AGING | 8 months | ELEVATION | 700 meters |
| BARREL TYPE/ YEARS IN USE | None | FARMING METHODS | Organic Certified Biodynamic |
| FILTER/FINING | None | HARVEST DATE | October/November |
| TOTAL SULFUR RS | 75 mg/l 2.1 g/l | PRODUCTION | 11,000 bottles |

The winery name was born from the nickname of grandfather Francesco, who was known as ‘the Marquis’ for his taste in fine things. Then with his passions for Marsala Salt Pans, the name was born

Marchese delle Saline is a lovely story where family tradition meets reinvention. Giacomo Rallo is the fourth generation of the Rallo family and a passionate entrepreneur that wanted to carry on the family legacy that began with his great-grandfather Francesco, who farmed and made wine in the Sicilian countryside. Today the estate farms 40 hectares between their properties in the Mount Etna DOP (located in Solicchiata, in between the Zottorinoto and Putalepalino districts), and in the Marsala DOP (on the north side of the Trapani province, between Baiata and Alfaraggio). Working organically, as well as largely biodynamic, the work to renew and respect the land is of utmost importance, while focusing on the native grapes from both wine zones. This unique, two region winery, is making wines that honor the varietal character with only natural yeasts, aging in neutral vessels, and keeping a soft hand with sulfite additions – focusing on clean yet minimalistic winemaking to express the purity of their two terroirs. With admirable efforts in the land, their focus is on environmental protection, animal welfare, and rural development, all the while making very exciting wines.

Tiade is named after the strong and decisive women who advised the Greek god Dionysis, the god of ecstasy, wine, and the liberation of the senses.

The 2023 *Tiade Etna Bianco* comes from young Carricante vines on the slopes of Mount Etna at about 700 meters above sea level. This dynamic white is a lovely expression of the volcanic soils while carrying the structure yet finesse of serious white wine. The grapes are hand-harvested, destemmed, and sit on the skins at cold temperatures for a couple of hours before being pressed. Natural fermentation took around 20 days, and malolactic was not carried out before its 8-month rest on the fine lees. Bottled without fining or filtering, the result in the glass has a gorgeous straw yellow color, and a nose that is full of grapefruit citrus, floral notes, and wet stones. The mouth feel is lovely, with bright fruit, yellow flowers, and ample acidity to keep the drive of the mineral and earth terroir very present.