

This Etna Bianco has a fine and complex bouquet of wild flowers, grapefruit and pear. On the palate it reveals great freshness and savouriness.

It's a blend of the indigenous grapes Carricante and Catarratto, grown on the lava terraces located at high altitudes on the Eastern slopes of Mount Etna.

This wine combines very well the typical elegance of mountain white wine and minerality due to volcanic origin.

Grape varieties Carricante 80% - Catarratto 20%

Alcohol content 12,5% vol.

Production area: Eastern slopes of Mount Etna

Vineyards

Altitude: 550-750 m. a.s.l.

Exposure: East

Microclimate: temperate climate, with an annual average rainfall of ca. 1,000 mm and wide diurnal temperature range.

Soil: the soil is volcanic, very rich in minerals; the composition of the eruptive materials gave life to composite soils. Their elevated drainage capacity and their wealth in potassium play an important role in balancing the grape's maturation process.

Yield per Hectare: above 60 quintals.

Vines per Hectare: 6.000 ca.

Training system: espalier spurred cordon; guyot.

Harvest: by hand into crates, from the first to the second week of October.

Maceration: the carefully selected grapes are cold macerated for 24 hours; after destemming, they are pressed softly.

Fermentation: the juice is left to ferment at a controlled temperature of 13-15°C for approximately 20-25 days.

Ageing: Mainly in stainless steel vats on fine lees and approximately 4 months in the bottle.

Tasting notes

Color: brilliant straw-yellow colour.

Nose: an intense floral and citrusy bouquet, with notes of hawthorn, aromatic herbs, grapefruit, gooseberry and pear.

Palate: an incredibly fresh, elegant and well-structured taste, a great minerality, along with a peculiar anise finish.

Food Pairings: ideal as an aperitif or accompaniment to seafood, sushi, shellfish risotto, fried fish and vegetable tempura. It also pairs well with flavourful soft cheeses, white meats and duck à l'orange.

Serving temperature: 10-12°C.

