



ETNA BIANCO DOC

SENSORY ANALYSIS

Straw yellow with flashes of gold, brilliant. Intense mineral flurries of rock salt, pumice stone and sulfurous hints spread over an olfactory framework that begins with perceptions of green mandarin peel, cedar, “sbergie” and plums; continues with orange blossom, broom and chamomile and closes with elegant balsamic hints of oregano and “cucunci”. Full-bodied and balanced, with a freshness supported by vibrant savoriness. Soft, at times rounded. Intense and persistent finish with citrus and mineral echoes.

GRAPES

70% Carricante,
30% other native
white grape varieties

SOIL

Volcanic sands with
presence of volcanic stones
of medium size

DENSITY

7.000 vines/ha

YIELD

6000 l/ha

HARVEST

First decade of October

CULTIVATION OF THE VINEYARD

Bush-trained

VINIFICATION

In white with whole grape pressing and use of selected yeasts

AGING

1 year in stainless steel, with filtration at bottling

DURATION OF ALCOHOLIC FERMENTATION

About 18 days

AVERAGE ALCOHOL CONTENT

12 %