TENUTE DEI CICLOPI



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		SOIL	
	70% Carricante, 30% other native white grape varie		Volcanic sands with presence of volcanic stones of medium size	
	DENSITY	YIELD		HARVEST
	7.000 vines/ha	6000 l/ha		First decade of October

CULTIVATION OF THE VINEYARD

Bush-trained

VINIFICATION

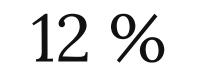
In white with whole grape pressing and use of selected yeasts

AGING

1 year in stainless steel, with filtration at bottling

DURATION OF ALCOHOLIC FERMENTATION AVERAGE ALCOHOL CONTENT

About 18 days



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Società Agricola a responsabilità Limitata

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