



## *Etna Bianco DOC*

A remarkably fresh wine, pleasantly persistent with an appropriate balance of acidity and minerality. A careful selection and blend of historical indigenous varieties from the vineyards of the two contrada Piano dei Daini and Santo Spirito.

**CLASSIFICATION:** Etna Bianco D.O.C.

**BOTTLES PRODUCED:** 20.000

**ALCOHOL CONTENT:** 13%

**AREA OF PRODUCTION:** Northern side of Mount ETNA, Sicily.

**ALTITUDE:** between 600 - 700 m a.s.l.

**TERRAIN:** Volcanic, sandy matrix, with strong root expansion from elevated air circulation

**VINEYARDS:** grown as alberello, in the town of Passopisciaro and Solicchiata.

**PLANT DENSITY:** 7,000 plants per hectare

**AGE OF VINEYARDS:** first planting in 1870

**GRAPE VARIETIES:** 90% Carricante, and remaining of Catarratto, Grecanico, Inzolia, Minnella.

**HARVEST:** Hand-picked in cases after the first decade of October.

**VINIFICATION:** The juice runs quickly, by separating the skins in the press at 0 bar and from the gross lees statically cold. The vinification takes place at a controlled temperature between 13 -15 degrees C° for at least 10 days.

**AGING:** in stainless steel vats for at least 4 months keeping the finest lees in suspension. It remains for a minimum of 2 months in the bottle.

**BOTTLING:** late spring following the harvest.

