



CLASSIFICATION: ETNA DOC

GRAPE VARIETY: Carricante

VINEYARD LOCATION: Territory of the municipality of Castiglione di Sicilia (CT) - Contrade: Various districts in the northern area of the volcano

EXPOSURE: Northern side of the volcano, from 590 to 720 meters above sea level.

SOIL COMPOSITION: Sandy loam, of volcanic matrix, with high capacity draining

TRAINING SYSTEM: Counter-espalier

VINES PER HECTARE (EA): From 3.800 to 4.800

YIELD: 70/80 quintals

HARVEST PERIOD: 1st and 2nd ten days of October

HARVEST: Manual collection in boxes

VINIFICATION METHOD: Soft pressing of whole grapes without destemming, fermentation in steel at a controlled temperature

MATURATION: 3 months on the noble lees or "sur lie" in stainless steel tanks with periodic agitation

MATURATION BOTTLE: At least 3 months

ALCOHOL: 13% vol.

SERVING TEMPERATURE: 10°-12°C

TASTING NOTES



COLOR

Straw yellow with greenish reflections.



NOSE

Powerful with clear yellow floral hints of mimosa and broom which well enhance the fruity nuances of white peach and ripe pear.



PALATE

Of long expression, for freshness and fragrance, it envelops the palate in a unicum that only the varietal vocation of its blends is capable of generating.