

ETNEIDE

ETNA BIANCO



Fresh wine characterized by the presence of golden shades, it is produced with Carricante and Catarratto grapes. It has a delicate taste synonymous of its youth.

FEATURES OF THE PRODUCTION AREA

Production area: North of Etna in the territory of Castiglione di Sicilia, in Verzella and Chiappemacine's districts

Altitude: 580m above sea level

Soil type: Volcanic

Plants' age: 5-12 years

Training method: Spurred cordon

Harvest: Manual, October first to second week

Yield per acre: 15000 lbs

TECHNICAL DESCRIPTION

Fermentation container: stainless steel tank

Fermentation duration: 15 days

Alcoholic strength: 13 % Vol

Aging in bottle: 60 days

TASTING ANALYSIS

Straw yellow color with bright golden reflections. Hints of jasmine flowers, white-fleshed fruit like peach and sbergia (typical Sicilian variety of nectarine peach) and intense minerality (typical of the volcanic area). Each sip gives sense of freshness and youth.

TO BE SERVED in a glass at 10°C

FOOD PAIRING

Fish (grilled and fried) and muscles.