



# ETNEIDE

## ETNA BIANCO 2022



For over 150 years our family has been cultivating the soils of Mount Etna. Our vineyards are located in the area of Castiglione di Sicilia, where the cultivation of the vine has ancient origins. At the side of the Mount Etna volcano, the mineral-rich soil allows the vines to slowly grow, kissed by the hot Sicilian sun. These conditions enhance the growth of superb grapes where we obtain our finest wines.

Beyond every bottle there is a long story that tells about the vineyards and harvests, fatigue and hands dirtied with soil and determination. Our winery is family run, passed through generations. We cultivate our vines following the traditional techniques respecting the environment and the natural development of the plants and fruits.

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.

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.



### Vineyard & Winemaking Details

<b>APPELLATION</b>	Verzella and Chiappemacine
<b>VINEYARD</b>	Castiglione di Sicilia
<b>VARIETAL</b>	Field blend of Carricante and Catarratto
<b>ALCOHOL</b>	13%
<b>VINE AGE</b>	5-12 Years
<b>HARVEST DATES</b>	October 1st - October 13th
<b>FERMENTATION</b>	Stainless steel for 15 days
<b>ELEVATION</b>	580m