

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata

CONTRADA VOLPARE

2022

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: eastern slope of Mount Etna - Contrada Volpare - Milo

Altitude: 700m a. s. l.

Soil: Sandy volcanic soil with high organic substance and rich in minerals

Treatments: limited to the use of sulphur and copper.

Vine density : 6000 vinestocks per hectare.

Growing method: bush vine ("albarellero etneo") on small terraces with dry lava-stone walls.

Harvest: mid October

Vinification and aging: The grapes are harvested by hands and undergo a process of cryomaceration for a three hours and then direct pressing. The must is cold clarified and fermented for 90% in steel and 10% in french oak barrels where aging on the lees for 8 months.

Production: 9800 bottles.

Alcohol content: 12.5 % by Vol

Serving temperature: 10° - 12°C



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