

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata
CONTRADA PRAINO
FRONTEMARE
2022

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: eastern slope of Mount Etna - a vineyard faces east sea front located in Contrada Praino - 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 ("alberello") on small terraces with dry lava-stone walls.

Harvest: 6th of October

Vinification and aging: The grapes are harvested by hands and undergo a process of cryomaceration for six hours and then direct pressing of the whole bunches, The must is cold clarified and fermented for 30% in steel and 70% in small french oak barrels where aging on the lees for 8 months.

Production: 2660 bottles.

Tasting notes: Opens with heady aromas of lychee, broom, wild herb. the palate is extremely delicate, vibrant, citrus notes, juicy lemon, yellow apple, savoury sip.

Alcohol content: 12.5 % by Vol

Serving temperature: 10° - 12°C



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