

Classification: ETNA BIANCO D.O.C.

Production area: northern slope of Mount Etna, Randazzo

Contrada: Calderara Sottana

Vineyard: Gabelle

Climate: high hills, with significant temperature variations between day and night

Soil: in the lower part is alluvial stony while in the upper part sandy, rich in lava blocks and volcanoclastic deposits

Altitude: 600 mt. s.l.m.

Grape variety: Carricante 100%

Training system: alberello technique (free standing "little trees"), with a 1.2 x 1.2 m quincunx planting layout

Density of implantation: 7000 stumps per hectare

Alcohol content: 12,5%

Grape harvest: handpicked with selection of the bunches

Vinification: After the destemming and a light pressing, a cold maceration on the skins takes place for a few hours, followed by the cold static decantation of the must and the alcoholic fermentation in steel at a controlled temperature which, once finished, ends with the aging in steel on the lees with bâtonnage for at least 6 months. The wine is then bottled in April

Ageing in the bottle: at least 4 months

Estimated aging capacity: at least 10 years

Tasting temperature: 10-12°C

Tasting notes: Shows a straw yellow color with light golden reflections. To the nose it expresses delicate and elegant aromas characterized by citrus notes, green apple and white pulp summer fruit to finish on floral tones reminiscent of acacia and Mediterranean aromatic herbs. Balanced and very fresh wine, to the palate it boasts a marked volcanic



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