



TENUTA DELLE TERRE NERE

Etna Bianco

Appellation: Etna Bianco D.O.C.

First released vintage: 2005

Production area: townships of Randazzo and Castiglione di Sicilia, Biancavilla and Milo (Catania)

Varietals of grapes: 70% Carricante, 20% Catarratto, 5% Grecanico, 5% Inzolia

Extension of the vineyard: produced from all the vineyards of the estate and partly from growers

Yield per hectare: 6-7 tons/ha

Characteristics of the soil: volcanic soil

Exposure: mostly northern slope of Mount Etna, from 600 up to 900 meters a.s.l.

Average age of the vines: between 5 and 80 years old

Type of cultivation: en goblet and modified en goblet

Harvest: end of September

Vinification: soft pressing, low temperature fermentation in steel vats

Ageing: n.a.

Colour: pale yellow

Nose: floral, reminiscent of linden blooms

Flavour: fresh and salty, mineral essence

Food matches: light pasta dishes, fish, white meats

Suggested serving temperature: 8-10° C

Alcohol %: 12,5 %

Annual production: 55.000 bottles (0,75 l)