



TENUTA DELLE TERRE NERE

Cuvée delle Vigne Niche Calderara Sottana

Appellation: Etna Bianco D.O.C.

First released vintage: 2014

Production area: contrada Calderara, township of Randazzo (Catania)

Varietals of grapes: 100% Carricante

Extension of the vineyard: 5,5 ha

Yield per hectare: 6 tons/ha

Characteristics of the soil: black pumice and solid volcanic rock with little or no ashes

Exposure: northern slope of Mount Etna, from 600 up to 700 meters a.s.l.

Average age of the vines: between 10 and 20 years

Type of cultivation: bush vines and bush vines modified en goblet

Harvest: third week of September

Vinification: soft pressing, low temperature fermentation in French oak barrels of 5 and 10 hl.

Ageing: malolactic fermentation and aging in French oak barriques for 9 months.

Colour: straw yellow with golden hues

Nose: complex, with floral and spicy notes

Flavour: dense, flavorful, reminiscent of vanilla notes

Food matches: it's a gastronomic wine, with a wide spectrum of pairings from artichokes to complex pasta and white meat dishes, fish

Suggested serving temperature: 10-12° C

Alcohol %: 13 %

Annual production: 7.000 bottles (0,75 l)