

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata CONTRADA VOLPARE FRONTEBOSCO 2020

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: eastern slope of Mount Etna, a single vineyard faces south in front of the forest located in 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 ("alberello") on small terraces with dry lava-stone walls.

Harvest: second ten days of October.

Vinification and aging: the grapes are harvested by hands and undergo a process of cryomaceration for a few hours. The must ferments and matures in oak for 6 months. The maturation then continues in stainless steel tanks for 4 months before bottling.

Production: 1500 bottles.

Tasting notes: clear and pale gold. An intense bouquet on the nose with hints of green apple and fresh flowers. Citrus aromas of cedar and candied fruit, notes of ginger, star anise, balsamic note. Deep and complex with a good structure, fresh and well balanced with a mineral finish and citrus and balsamic persistence.

Alcohol content: 12.5 % by Vol

Serving temperature: 10° - 12°C



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