

ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata

CONTRADA VOLPARE

2021

Classification: Etna D.O.C. Bianco Superiore

Grape variety: Carricante

Production area: eastern slope of Mount Etna - 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 ("albarello etneo") on small terraces with dry lava-stone walls

Harvest: first decade of October

Vinification and aging: The grapes are harvested by hands and undergo a process of cryomaceration for a three hours and then direct pressing of the whole bunches. The must is cold clarified and fermented for 90% in steel and 10% in small french oak barrels where aging on the lees for 8 months.

Production: 5350 bottles

Tasting notes: Clear and pale lemon, hints of yellow pulp fruit, floral bouquet of broom, citrus aromas of lemon, ginger, aromatic herbs. Fresh and mineral with a pleasant finish of citrus notes.

Alcohol content: 12.5 % by vol.

Serving temperature: 10° - 12°C



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