

# ETNA BIANCO SUPERIORE

Denominazione di Origine Controllata  
CONTRADA VOLPARE  
**FRONTEBOSCO**  
2021

**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 (“albarello etneo”) on small terraces with dry lava-stone walls

**Harvest:** 6th of October

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

**Production:** 2660 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

